An error has occurred while processing PictureBox 'pictureBoxHeader':
Could not create an image with the data read from https://cache2.voyageursduvin.com/producers/Calera-banner.webp. Exception message: Parameter is not valid.
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# Calera

The Calera Chardonnay is a standout expression of California's Central Coast, combining lush richness with vibrant minerality and bright citrus notes. This wine perfectly captures the cool-climate influence, offering balance and energy in every sip.

CALERA

## Central Coast Chardonnay 2021

California, USA




### Region and Vineyards

The **Central Coast** of California, where the **Calera Chardonnay** is sourced, is known for its cool-climate vineyards, influenced by the proximity to the Pacific Ocean. The **Gavilan Mountains**, where Calera's vineyards are located, provide high-altitude growing conditions, allowing the grapes to develop complexity and depth. The region's unique soils, rich in limestone, contribute to the wine's signature **mineral-driven** character.

This **growing season** was marked by moderate spring temperatures and one of the latest harvests on record for the Central Coast. This extended hangtime allowed the fruit to ripen slowly, leading to a wine with **excellent balance**, vibrant acidity, and expressive aromas. The combination of these elements has made the Central Coast one of the most exciting and dynamic wine regions in the New World.

### Winemaking

The **Calera Chardonnay** is made from **100% Chardonnay** grapes sourced from the Central Coast. The wine was aged for **10 months in French oak barrels**, with 10% new oak and 90% neutral barrels used to preserve the purity of the fruit while adding a subtle oak influence. The wine underwent **100% malolactic fermentation**, which contributed to its creamy texture and rounded mouthfeel.

The winemaking team carefully balanced the influence of oak with the natural acidity and freshness of the Chardonnay grapes, resulting in a wine that is both rich and vibrant. The oak aging enhances the wine's complexity without overwhelming its bright citrus and fruit-forward flavors.

Alcohol :14,50 %

Composition: 100% Chardonnay

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## Tasting Notes

- **Color**: Light golden yellow, with a brilliant and clear appearance.
- **Aroma**: The nose is lively and inviting, with aromas of **green apple**, **mango**, and **summer grass**, underscored by a subtle note of oak and minerality.
- **Palate**: On the palate, this Chardonnay shows its cool-climate roots with vibrant **citrus flavors** of **lemon** and **orange**, complemented by energetic acidity. The wine has a beautifully balanced mouthfeel, with a touch of creaminess from the malolactic fermentation, leading to a long and bright finish with hints of minerality.

## Did you know?

The name **Calera**, meaning "lime kiln" in Spanish, refers to the rich limestone soils that define the terroir of the estate's vineyards. These soils play a key role in the **minerality** and complexity of Calera's wines, and the winery's founder, **Josh Jensen**, was inspired by the limestone soils of Burgundy when he first planted the vineyards in the **Gavilan Mountains** in 1975.

## Wine Pairing Ideas

- **Roast Chicken with Lemon and Thyme**: The vibrant citrus flavors in the wine enhance the lemon and herbs in the dish, while the wine's acidity balances the richness of the roasted chicken.
- **Seared Scallops with Herb Butter**: The creamy texture of the wine complements the richness of the scallops, while the citrus and mineral notes cut through the buttery sauce, adding freshness to the pairing.
- **Butternut Squash Risotto**: The wine's subtle oak influence and creamy mouthfeel pair beautifully with the rich, earthy flavors of the risotto, while the bright acidity lifts the dish.
- **Goat Cheese Tart**: The minerality and acidity of the wine balance the tangy and creamy texture of the goat cheese, creating a harmonious and refreshing pairing.

90 WINEENTHUSIAST

**Wine Enthusiast (WE) : 90 Points (2021)**

*This appellation cuvée hits all the classic Chardonnay notes, starting with buttered stonefruit and coconut-flake aromas. Ample acidity and texture frame the familiar peach and brioche flavors of the palate.*

91 Wine Spectator

**Wine Spectator (WS) : 91 Points (2019)**

*Juicy, but with a soft, caressing texture showcasing precise notes of butterscotch, pear, white peach and lemon zest, while a thread of salted lime juice lingers on the finish. *