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 Mount Harlan Chardonnay is a beautifully structured wine, with a luxurious richness balanced by a fresh, vibrant acidity. Its complexity and elegance make it a benchmark for California Chardonnay, drawing from the cool, high-altitude conditions of Mount Harlan.

CALERA

Mount Harlan Chardonnay 2019

California, USA

94
James Suckling



Region and Vineyards

The **Mount Harlan Vineyards** are situated in the **Gavilan Mountains**, about 40 kilometers (25 miles) east of Monterey Bay. At an elevation of **670 meters** (2,200 feet), these vineyards are among the highest and coolest in California, providing ideal conditions for growing Chardonnay. The site was specifically chosen for its **limestone-rich soils**, which contribute to the mineral character and refined structure of the wines produced here.

The **growing season** was exceptional for Mount Harlan. The warm weather in early spring led to an early budbreak, but cooler temperatures in late spring and moderate summer weather resulted in long hangtimes. This allowed the grapes to develop full ripeness while retaining **excellent natural acidity**. However, the cool weather during bloom caused some **shatter**, reducing yields. Despite the smaller crop, the resulting wines are of outstanding quality, displaying great complexity and varietal purity.

Winemaking

The **Mount Harlan Chardonnay** is made from **100% estate-grown Chardonnay**. The wine was aged in **100% French oak barrels**, with 30% of the barrels being new, which contributes to the wine's rich texture without overpowering the fruit. The wine also underwent **100% malolactic fermentation**, adding a creamy mouthfeel to balance the vibrant acidity.

The limestone soils of Mount Harlan and the cool climate allowed the wine to develop intense, pure flavors, while the extended barrel aging added depth and complexity. The result is a Chardonnay that expresses both the richness of the fruit and the precision of the winemaking.

Alcohol :14,50 %

Composition: 100% Chardonnay

CALERA

Mount Harlan Chardonnay 2019

Tasting Notes

- **Color**: Pale golden hue with a bright, clear appearance.
- **Aroma**: The nose reveals an aromatic bouquet of **white peach**, **fresh-cut grass**, **lavender**, and **lemon verbena**, with hints of tropical fruits and subtle oak influence.
- **Palate**: Rich and round on the palate, with flavors of **guava**, **pineapple**, and a touch of **vanilla bean**. The lively acidity from its cool-climate origin gives the wine focus and finesse, leading to a long and elegant finish with a beautiful balance of fruit and minerality.

Did you know?

The **Mount Harlan Vineyards** were planted by **Josh Jensen**, the founder of Calera, in 1975. He specifically chose this site for its **limestone soils**, similar to the famed terroirs of Burgundy. This unique soil composition and the high-altitude, cool-climate conditions of Mount Harlan give Calera's Chardonnays their distinctive mineral character and age-worthy structure.

Wine Pairing Ideas

- **Lobster with Butter Sauce**: The rich texture and tropical flavors of the wine complement the sweetness of the lobster, while the acidity cuts through the butter, creating a harmonious pairing.
- **Grilled Chicken with Lemon and Herbs**: The citrus and herbal notes in the wine enhance the flavors of the chicken, while the wine's lively acidity balances the dish.
- **Creamy Mushroom Risotto**: The wine's richness and subtle oak notes complement the creamy texture of the risotto, while its fresh acidity adds brightness to the dish.
- **Aged Gouda**: The creamy, nutty flavors of aged Gouda are beautifully complemented by the wine's fruitiness and balanced acidity.

94 James Suckling

James Suckling (JS) : 94 Points (2019)

Extremely aromatic with butterscotch, cooked apple, toffee and hints of pear tart. Full-bodied, layered and intense but shows a softness and juiciness. Flavorful finish. Touch of grilled oak. Complex and classic in nature.

93 WineEnthusiast

Wine Enthusiast (WE) : 93 Points (2019)

From vines that shed a miniscule 1.77 tons per acre, this bottling pushes floral aromas of honeysuckle and gardenia atop the buttery brioche, seared apple and macadamia nut elements. The palate is salty and citrus-washed, with a core of savory, pan-toasted nut flavors.

CALERA

Mount Harlan Chardonnay 2019



Wine Spectator (WS) : 92 Points (2019)

*Sleek and juicy, with lemon curd, pear and papaya flavors that are intense and mouthwatering, backed by notes of salted saltine and dried ginger on the finish. Drink now. *

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