

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 2018

California, USA

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



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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.

Wine Enthusiast (WE) : 94 Points (2018)



Light aromas of honeysuckle, sea salt, white peach and nectarine show on the nose of this classic bottling, from a 2,200-foot-high vineyard. There is a strong streak of limestone flavor to the sip, with warmer hints of white peach and toast.

Robert Parker (RP) : 93 Points (2017)



The 2017 Chardonnay Mount Harlan went through full malolactic and aged 15 months in 30% new French oak. The nose unfurls to mushroom tart, prosciutto, baked quince and golden apples with a streak of crushed shell/saline plus accents of orange blossoms, jasmine and hazelnuts. Light to medium-bodied, it's minerally on the entry, slowly spreading savory wings in the mouth, lifted by tangy acidity and finishing long, bright and mineral again. I love the dynamic character of this wine.



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Wines & Spirits (W&S) : 93 Points (2017)

Calera has about ten acres of chardonnay planted in Mt. Harlan's limestone soils; two-thirds of it was planted in 1984. This vintage had the tasters at our table sitting up in their chairs. "Oh," said one, "this wine has some stuffing to unstuff." It leads with a powerful oak spice, from 30 percent new and 10 percent seconduse French-oak barrels; then it turns rich and beautifully structured, the fruit round, with notes of toasted lees, hazelnuts and golden apple. It needs time or a decanter before you serve it with a roast chicken, Zuni style.



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