



CALERA

2021 SANTA YNEZ VALLEY CENTRAL COAST CHENIN BLANC

Since our founding in 1975, we have been fascinated by the purity, elegance and aging potential of wines from mountain vineyards with limestone-rich soils. Planted in 1982, in the acclaimed Santa Ynez Valley appellation of California's Central Coast, Curtis Vineyard is situated on rolling hills at an elevation of 1,100 feet. Grown in unique, fossil-rich soils, Curtis's four-decade-old Chenin Blanc vines yield a golden-hued and beautifully concentrated wine, with luxurious layers of pear and citrus, underscored by bright acidity and sophisticated hints of wet river walk. To preserve the wine's more delicate notes, it was aged entirely in neutral French oak and stainless steel.

VINTAGE NOTES

The 2021 growing season began with below-average winter rainfall followed by moderate spring temperatures, with budbreak occurring at varied times throughout the Central Coast. The temperate weather continued into early summer, which ensured abundant hangtime and one of the latest Central Coast harvests on record. The resulting wines show pin-point balance with lovely aromas, excellent energy and acidity, and pure sophisticated flavors.

WINEMAKING NOTES

This elegant and beautifully aromatic Chenin Blanc displays an enticing bouquet of sweet lemongrass, crisp green apple and savory dried sage. On the palate, a lovely mouthcoating texture and tantalizing acid-driven energy add poise and purity to lively flavors of Bosc pear and zesty citrus, all of which culminate in a bright, fresh finish.

WINEMAKING

APPELLATION	Central Coast
SUB-APPELLATION	Santa Ynez Valley
VARIETAL COMPOSITION	100% Chenin Blanc
OAK & AGING	Aged 6 months in 100% neutral French oak
MALOLACTIC FERMENTATION	75%
ALCOHOL	13.9%
PH	3.27
ACIDITY	0.76 g/100 ml



THE DUCKHORN PORTFOLIO



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