



# CALERA

## 2023 CIENEGA VALLEY CHENIN BLANC

Since our beginnings in 1975, we have been inspired by the sophistication, grace, and longevity of wines crafted from mountain vineyards rooted in limestone-rich soils. Established in 1982, the Cienega Valley AVA lies in California's Central Coast, just south of Hollister in San Benito County. The region's unique soils, paired with a moderate climate shaped by coastal breezes from Monterey Bay, impart remarkable character to our Chenin Blanc.

### VINTAGE NOTES

The 2023 growing season began with a long, wet winter, followed by an early spring that delayed budbreak across the Central Coast. Moderate spring weather provided near-ideal conditions for bloom, while the mild temperatures persisted into summer. This extended the ripening period by an additional month, allowing the fruit to achieve exceptional ripeness with a harmonious balance of acidity and concentration.

### WINEMAKING NOTES

This elegant and beautifully aromatic Chenin Blanc reveals a bright bouquet of lemon zest and delicate florals. On the palate, its refined texture and vibrant acidity highlight expressive flavors of Asian pear and key lime, leading to a soft, crisp finish that lingers with refreshing precision.

### WINEMAKING

APPELLATION	Cienega Valley
VARIETAL COMPOSITION	100% Chenin Blanc
OAK & AGING	Aged 5 months in stainless steel, concrete, and 100% neutral French oak
MALOLACTIC FERMENTATION	75%
ALCOHOL	14.5%
PH	3.20
ACIDITY	0.66 g/100 ml

