

Kalin Cellars

Livermore Valley Chardonnay Cuvée W

ABOUT THE ESTATE

- Kalin Cellars produced about 7,000 cases annually, specializing in single-vintage, single-vineyard Pinot Noir and Chardonnay from California's cool-climate sites.
- Microbiologists Terry and Frances Leighton applied rigorous microbiological knowledge, using slow-fermenting yeasts, sur lie maturation, and extended barrel aging.
- Wines were typically released a decade or more after harvest, ensuring they reached consumers at the start of their ideal drinking window.
- Drs. Leighton consulted for prestigious Burgundy and Bordeaux estates, enriching their own winemaking approach.
- Kalin Cellars remains celebrated for complex, long-lived wines that resist market trends in favor of timeless quality.

APPELLATION

Livermore Valley

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable - Lutte Raisonnée

SOIL

Clay with iron

VINEYARDS & VITICULTURE

These grapes hail from the Wenté Estate Vineyards just outside of Livermore. These are old vines planted with the original Wenté Clones brought from Burgundy by John Wenté at the start of the twentieth century and which were originally taken from cuttings from the Louis Latour vineyards in Corton-Charlemagne. 50-60 year old vines.

HARVEST & VINIFICATION

Grapes are pressed in a mechanical press. Fermentation, malolactic conversion, and sur lie aging in small oak barrels (50% new).

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

