



CHALK HILL

ESTATE BOTTLED
2017 CHARDONNAY

THE CHALK HILL 2017 Estate Chardonnay captures the vibrant, complex and classic character of our estate-grown grapes. We are dedicated to making exceptional Chardonnay, and no detail is overlooked. In the vineyard, focused planting of the ideal clone on each vineyard block, managing yields for optimum ripeness and balance, and the work of a dedicated crew are among the keys to our success. Chardonnay is a winemaker's grape, molded into its most interesting self by native yeast fermentation and aging in carefully chosen French oak barrels and frequent lees stirring. It is a labor-intensive wine, but the rewards are most certainly worth the hard work and attention.

2017 began with heavy rains in winter, which reinvigorated the vineyards going into bud break. The region had sunny days throughout the spring and summer, and a heat spike in August which propelled the harvest schedule. Both poised and expressive our 2017 Estate Chardonnay delivers aromas of lemon, zested orange peel and a hint of toasted marshmallow from the oak influence. Balanced and full with concentrated flavors of lemon oil are followed by rich and creamy minerality. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: SEPTEMBER 12TH - OCTOBER 4, 2017

Average Yields: 3.75 TONS/ACRE

Average Brix at Harvest: 24.7°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE
FOR 5 MONTHS, THEN MONTHLY

Cooperage: 100% FRENCH OAK, 44% NEW

Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: JANUARY 2019

pH: 3.46 *TA:* 5.69 G/L *Alcohol:* 14.9%