



CHALK HILL

ESTATE BOTTLED
2018 CHARDONNAY

THE CHALK HILL 2018 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.

The 2018 growing season was one of the most consistent in recent memory. Mild spring weather led to prime fruit set and ideal growing conditions. This Chardonnay exhibits beguiling aromas of vanilla, orange blossoms, crisp apples and toasted marshmallows with a bit of spice from the barrels. Rich and creamy on the palate with notes of zested lemon oil and pear. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: SEPTEMBER 23 - OCTOBER 12, 2018

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, 35% NEW

Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: JANUARY 2020

pH: 3.53 *TA:* 5.63 G/L *Alcohol:* 14.9%