



# CHALK HILL

CHAIRMAN'S CLUB

2014 BOTRYTISED SEMILLON

OUR LATE HARVEST BOTRYTISED SEMILLON SEMILLON is planted on a cool, low lying, protected site with shallow clay soils that are well suited to this Bordeaux native. This block is perfectly situated to promote the growth of *Botrytis cinerea*, or noble rot. It's this mold that helps create the world's best late harvest wines. Our Botrytised Semillon is made only when the weather conditions allow.

2014 was another fabulous vintage, which provided us with wines of both finesse and concentration. The grapes are painstakingly harvested one by one, pressed into a thick nectar and fermented slowly in barrel. Lengthy barrel aging in French oak builds layers of complexity.

Our 2014 Botrytised Semillon offers mouthwatering aromas of orange peel, fig, and nectarine that carry through to the palate. Smooth and rich on the palate, it has flavors of peach, apricot, honey and nutmeg that are complimented by balanced acidity and sweetness. This wine will pair wonderfully with desserts such as apple or almond tarts, and crême brulee, but it is also perfect with blue cheese and fresh fruit as an aperitif.

## H A R V E S T

*Harvest Dates:* OCTOBER 23, 2014

*Average Yields:* 0.25 TONS/ACRE

*Average Brix at Harvest:* 34.75°

## F E R M E N T A T I O N / B A R R E L

CULTURED "SAUTERNES" YEAST NO MALOLACTIC FERMENTATION

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

*Cooperage:* 100% FRENCH OAK, 50% NEW

*Barrel Aging:* 18 MONTHS

## W I N E

*Blend:* 100% SEMILLON

*Bottling Date:* JUNE 30, 2017

*pH:* 3.76      *TA:* 7.8 G/L      *Alcohol:* 14.4%

CHALK HILL ESTATE VINEYARDS & WINERY

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