



CHALK HILL

ESTATE BOTTLED
2016 CHARDONNAY

THE CHALK HILL 2016 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 2016 growing season began with an earlier than average bud break and fruit set followed by moderate temperatures in spring and summer. This allowed for even ripening, and balanced flavors. Our 2016 Estate Chardonnay expresses beguiling aromas of lemon meringue, orange blossom and a hint of toasted almond from the oak influence. Balanced and full with concentrated flavors of Meyer lemon, yellow apple, and crème brûlée follow on the palate. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: SEPTEMBER 19 - OCTOBER 4, 2016

Average Yields: 3.91 TONS/ACRE

Average Brix at Harvest: 24.9°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 42% NEW

Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: DECEMBER 2017

pH: 3.65 *TA:* 5.45 G/L *Alcohol:* 14.9%