



CHALK HILL

SONOMA COAST
2018 CHARDONNAY

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our Estate vineyards in the hills of northeastern Sonoma County. For four decades we have studied, prodded and coaxed our complex terroir to ensure that our Estate wines deliver vivid aromatics, commanding flavors, great character and regional accuracy. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, starting with the 2011 vintage, in addition to our Estate Chardonnay, we started producing our first Sonoma Coast Chardonnay. This 2018 Sonoma Coast Chardonnay comes from extraordinary vineyards throughout Sonoma County consisting primarily of Foley Family estate vineyards. Our Sonoma Coast Chardonnay features fruit from some of the best sites in the Russian River Valley, Carneros, and Chalk Hill. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros AVA delivers structure and notes of apple and pear.

WINEMAKING

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 to set the stage for producing the perfect Chardonnay. The temperate weather allowed for an extended hang-time and substantial ripening without ever being exposed to raisining. The fruit for this 2018 Chardonnay was brought into the winery from September 10th - October 28th, 2018 at optimal ripeness.

TASTING

Subtle gold tones shine through in this 2018 Sonoma Coast Chardonnay. Hints of baking spices and warm apple pie meld together to meet the nose. The fruit manifests rich textural body with extended notes of toasted hazelnut, vanilla custard and crème brûlée that rein in the perfect balance of acidity and minerality.

HARVEST DATA

Harvest Dates: SEPTEMBER 10 - OCTOBER 28, 2018
Average Brix at Harvest: 23°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION
Cooperage: FRENCH, AMERICAN AND HUNGARIAN OAK, 25% NEW
Barrel Aging: 10 MONTHS SUR LIE

WINE DATA

Blend: 100% CHARDONNAY
pH: 3.79 *TA:* 5.5 *Alcohol:* 14%

