



CHALK HILL

ESTATE BOTTLED
2019 CHARDONNAY

THE CHALK HILL 2019 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 2019 harvest started 1-2 weeks later than usual. A wet winter and spring followed by persistent cool temperatures extended the growing season allowing the grapes to mature gradually. Vintners from around the state are praising the full flavors, fresh acidity and superb balance of this year's crop. This Chardonnay exhibits beguiling aromas of orange peel, pears, juicy peaches and baked bread. On the palate it is rich and creamy with notes of lemon curd, apple pie, stone fruit and balanced minerality. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: SEPTEMBER 22 - OCTOBER 12, 2019

Average Yields: 3.64 TONS/ACRE

Average Brix at Harvest: 24.6°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

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

Cooperage: 100% FRENCH OAK, 40% NEW

Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: FEBRUARY 2021

pH: 3.67 *TA:* 5.24 G/L *Alcohol:* 14.9%