



CHALK HILL

ESTATE BOTTLED

2022 SAUVIGNON BLANC

Our 2022 Sauvignon Blanc captures the exotic, vibrant and complex fruit character of our estate-grown grapes. The vineyards are ideally situated to take advantage of soil changes, different aspects, and exposures to sun and wind. A small amount of Sauvignon Gris adds layers of flavor and interest to the blend. In the winery, we preserve the distinctive aromatics of the grapes by minimizing exposure to air and fermenting with carefully selected cultured yeast in a combination of stainless steel and French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

Our 2022 Sauvignon Blanc opens with aromas of Meyer lemon, lemongrass, grapefruit and floral notes. The palate is beautifully balanced, offering flavors of honeydew melon, mango, and pineapple. Ample acidity makes this a refreshing wine as an apéritif or the perfect pairing with a variety of light cuisine.

HARVEST

Harvest Dates: AUGUST 24 - SEPTEMBER 12, 2022

Average Yields: 5.46 TONS/ACRE

Average Brix at Harvest: 24.5°

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

BI-WEEKLY BÂTONNAGE FOR THREE MONTHS

Cooperage: 65.5% FRENCH OAK (12% NEW), 33% STAINLESS STEEL,
1.5% CONCRETE EGG

Barrel Aging: 5 MONTHS

WINE

Blend: 95% SAUVIGNON BLANC, 5% SAUVIGNON GRIS

Bottling date: MARCH 2023

pH: 3.32 *TA:* 6.23 G/L *Alcohol:* 14.6%

CHALK HILL ESTATE VINEYARDS & WINERY

10300 CHALK HILL ROAD HEALDSBURG, CALIFORNIA 95448

TEL 707-838-4306 FAX 707-838-9687