



CHALK HILL

WRIGHT CREEK

2023 CHARDONNAY

Chalk Hill Estate has a long history experimenting with Chardonnay, both in the vineyard and the winery. One of the great things about an estate is the ability to take the time to do things carefully and thoughtfully. Each Chardonnay block here is planted with the ideal clone and rootstock, the result of years of learning what works best where. This Chardonnay is grown in Arbuckle soil and is composed of Wright Creek A Clone 17, Wright Creek C Clone 15, and 2007 Clone 15, all grown in our Wright Creek estate vineyard.

Each Chardonnay barrel is unique, from variations in the barrels themselves to the particular native yeast population that ferments the juice in that barrel. When blending our club Chardonnays, we choose the specific barrels that best show the characteristics of that vineyard. Our 2023 Wright Creek Chardonnay presents rich aromas and flavors of baked apple and pear, caramel, vanilla, toasted marshmallow, and baking spice. An elegant, concentrated palate reveals layers of complexity laced with oak and flinty minerality lingering through the finish.

HARVEST

Harvest Dates: OCTOBER 12, 2023

Average Yields: 4.25 TONS / ACRE

Average Brix at Harvest: 25.5°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE THROUGH

MALOLACTIC FERMENTATION, THEN MONTHLY

Cooperage: 100% FRENCH OAK, 75% NEW

Barrel Aging: 13 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: JANUARY 7, 2025

BOTTLED UNFINED & UNFILTERED

pH: 3.76 *TA:* 5.5 G/L *Alcohol:* 15.0%

CHALK HILL ESTATE VINEYARDS & WINERY

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