



CHALK HILL

SONOMA COAST
2019 CHARDONNAY

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our 300+ acres of Estate vineyards in the hills of northeastern Sonoma County. For over four decades, we have studied and cultivated our complex terroir to produce wines with vivid aromatics, commanding flavors, great character, and regional specificity. While our Estate vineyards are the cornerstone of our identity, our Sonoma Coast Chardonnay allows us to create wines of elegance with an expanded palette of exceptional cool climate fruit. The 2019 vintage features Chardonnay sourced primarily from Foley Family estate vineyards in Carneros, Chalk Hill and the Sonoma Coast. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros delivers structure and notes of apple and pear.

WINEMAKING

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. The fruit for this 2019 Chardonnay was harvested in late August through September.

TASTING

Subtle gold tones shine through in this 2019 Sonoma Coast Chardonnay. Aromas of red apple and ripe pear meld with hints of honeysuckle and orange-peel and a bit of toasty marshmallow. A bright entry gives way to a creamy, rich texture with extended notes of caramel and Macintosh apple, and a long, clean, juicy finish.

HARVEST DATA

Harvest Dates: LATE AUGUST – SEPTEMBER, 2019

Average Brix at Harvest: 23.5°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION

Cooperage: FRENCH, AMERICAN AND HUNGARIAN OAK, 22% NEW

Barrel Aging: 11 MONTHS SUR LIE

WINE DATA

pH: 3.53 TA: 5.2 Alcohol: 14.5%

