



CHALK HILL

ESTATE BOTTLED

2021 SAUVIGNON BLANC

Our 2021 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.

The 2021 vintage was warmer than average with little rainfall leading to a relatively early bud-break. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. Our 2021 Sauvignon Blanc opens with aromas of lemongrass, grapefruit, and fresh flowers. The palate is vibrant and rich with beautiful notes of tropical fruits, grapefruit, and a clean minerality on the finish.

HARVEST

Harvest Dates: SEPTEMBER 2 - SEPTEMBER 12, 2021

Average Yields: 2.75 TONS/ACRE

Average Brix at Harvest: 24.5°

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

BI-WEEKLY BÂTONNAGE FOR THREE MONTHS

Cooperage: 73% FRENCH OAK (9% NEW), 27% STAINLESS STEEL

Barrel Aging: 7 MONTHS

WINE

Blend: 95% SAUVIGNON BLANC, 5% SAUVIGNON GRIS

Bottling date: MAY 2022

pH: 3.29 *TA:* 6.06 G/L *Alcohol:* 14.5%

CHALK HILL ESTATE VINEYARDS & WINERY

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