



# CHALK HILL

ESTATE BOTTLED  
2020 CHARDONNAY

THE CHALK HILL 2020 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 2020 vintage was a dry growing season, with only a few spring showers, but we had good fruit-set and cluster development. The 2020 Estate Chardonnay is made with nine different clones on the estate, including our very own Chalk Hill Proprietary Chardonnay Clone 97, to provide aromatic and flavor profile differences, balanced acidity and creamy texture. It is creamy, rich and elegant with complex aromas and flavors of poached pear, lemon cream, toasted marshmallow, baked apple, exotic spice, vanilla and a fresh acidity. This is an age-worthy wine of exceptional quality known for its long, rich and elegant finish.

## HARVEST

*Harvest Dates:* AUGUST 25 - SEPTEMBER 23, 2020  
*Average Yields:* 3.45 TONS/ACRE  
*Average Brix at Harvest:* 25.2°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL  
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE  
FOR 5 MONTHS, THEN MONTHLY  
*Cooperage:* 100% FRENCH OAK, 35% NEW  
*Barrel Aging:* 10 MONTH  
BOTTLED UNFILTERED

## WINE

*Blend:* 100% CHARDONNAY  
*Bottling Date:* FEBRUARY 2022  
*pH:* 3.7      *TA:* 5.33 G/L      *Alcohol:* 15.1%