



# CHALK HILL

WRIGHT CREEK  
2022 CHARDONNAY

The 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 clone 15 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 2022 Wright Creek Chardonnay presents rich aromas and flavors of baked pear, spiced apple, toasted marshmallow and white flower. A full and luxurious texture fills the palate with a creamy structure and flavors of caramel apple pie, vanilla and green olive, leading to a long smooth finish.

## HARVEST

*Harvest Dates:* SEPTEMBER 13, 2022

*Average Yields:* 4.35 TONS / ACRE

*Average Brix at Harvest:* 25.5°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE FOR 6 MONTHS,  
THEN MONTHLY

*Cooperage:* 100% FRENCH OAK, 75% NEW

*Barrel Aging:* 12 MONTHS

## WINE

*Blend:* 100% CHARDONNAY

*Bottling Date:* DECEMBER 13, 2023

BOTTLED UNFINED & UNFILTERED

*pH:* 3.75    *TA:* 5.44 G/L    *Alcohol:* 15%