



CHALK HILL

ESTATE BOTTLED
2022 CHARDONNAY

The Chalk Hill 2022 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 2022 vintage was another warm and fast-paced year. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. Our 2022 Estate Chardonnay is creamy, rich and elegant with complex aromas and flavors of baked bread, pear, hazelnut, and toasted marshmallow. This is an age-worthy wine of exceptional quality known for its full mouthfeel and exquisite long finish.

HARVEST

Harvest Dates: AUGUST 24 - SEPTEMBER 22, 2022

Average Yields: 4.62 TONS/ACRE

Average Brix at Harvest: 25.3°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE FOR 5 MONTHS, THEN MONTHLY

Cooperage: 100% FRENCH OAK, 45% NEW

Barrel Aging: 9 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling date: DECEMBER 2023

pH: 3.62 *TA:* 5.3 G/L *Alcohol:* 15.0%