



CHALK HILL

SONOMA COAST
2023 CHARDONNAY

VINEYARD

Since 1972, Chalk Hill has been committed to creating terroir-driven wines of character, richness and elegance from Sonoma County's rolling hills. With a passionate dedication to chardonnay, we showcase the incredible diversity of our estate vineyards to make the best quality wines possible with a vision for generations to come. 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 2023 vintage features Chardonnay from diverse sites within the Sonoma Coast, primarily: Foley Family estate and partner vineyards in Sonoma Los Carneros, Chalk Hill and the Russian River Valley. These sites have strong moderating influence of fog from the Pacific Ocean, and San Pablo Bay with sandy clay loam soils in the Russian River, and sedimentary clay loam soils in Sonoma Los Carneros. By blending fruit from diverse, individual sites with varying growing conditions, we are able to craft a wine that offers outstanding complexity, consistency and value.

WINEMAKING

The fruit was harvested October 4 - 30, 2024 in the cool, early morning hours to preserve vibrant fruit character. The wine was aged sur lie in 25% new French oak for 9 months.

TASTING

Our 2023 Sonoma Coast Chardonnay is bright, forward, balanced and approachable. Enticing aromas of apple, peach, vanilla, and spice are lifted by elegant floral characters. With its cool-climate influences, this chardonnay has remarkable varietal intensity, balanced acidity and mineral notes on the long finish.

HARVEST DATA

Harvest Dates: OCTOBER 4 - 30, 2024

Average Brix at Harvest: 24.1°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; PARTIAL MALOLACTIC FERMENTATION

Cooperage: 100% FRENCH OAK, 25% NEW

Barrel Aging: 9 MONTHS SUR LIE

WINE DATA

pH: 3.69 *TA:* 5.41 G/L *Alcohol:* 14.2%

