



CHALK HILL

SONOMA COAST
2024 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 2024 vintage features Chardonnay from the Wobkin, Ramal, Chalk Ridge, Rail Road, and various Russian River Valley vineyards. 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 2024 growing season conditions were great from the start. Abundant rainfall and consistent weather patterns kept the vineyards on an ideal schedule, allowing for optimal fruit development. The fruit for this wine was picked at night into 1/2 ton marco bins, whole-cluster pressed, and cold settled (chilled) over night at 50 degrees. The next day, nutrients were added and fermentation with French oak commenced. Once dry, the wine was inoculated for malolactic fermentation. Weekly stirring throughout malolactic fermentation imparted beautiful texture and fullness to the wine.

TASTING

Our 2024 Sonoma Coast Chardonnay offers a bright, lively profile. Aromas and flavors Fuji apple, lemon curd, honeydew melon, toasty oak, and baking spices are complemented by flinty minerality and a touch of nutmeg.

HARVEST DATA

Harvest Dates: SEPTEMBER 13 - OCTOBER 4, 2024

Average Brix at Harvest: 24.5°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 70% MALOLACTIC FERMENTATION

Oak Profile: 100% FRENCH OAK, 23% NEW

WINE DATA

pH: 3.62 *TA:* 5.6 g/L *Alcohol:* 14.5%

