CHALK HILL

2020 Chardonnay

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our 300+ acres of estate vineyards in the hills of northeastern Sonoma County. For over four decades, we have studied and cultivated our complex terroir to produce wines with vivid aromatics, commanding flavors, great character, and regional specificity. 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 2020 vintage features Chardonnay sourced primarily from Foley Family estate vineyards in Carneros, Chalk Hill and the Sonoma Coast. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros delivers structure and notes of apple and pear.

WINEMAKING

The 2020 vintage was dry with only a few spring showers. We had a relatively early bud-break, but still good fruit-set and cluster development. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. The fruit was harvested September 15th - October 15th in the cool, early morning hours to preserve vibrant fruit character. The wine was aged sur lie in 25% new French, American and European oak for 9 months.

TASTING

Our 2020 Sonoma Coast Chardonnay is bright, forward, balanced and approachable. Beautiful aromas of pear, baked apple, and toasted almonds lead into a broad-textured, and creamy palate. With its cool-climate influences, this chardonnay has remarkable varietal intensity, balanced acidity and mineral notes that complement the rich and full flavors of baked apple and vanilla.

HARVESET DATA

Harvest Dates: SEPTEMBER 15TH - OCTOBER 15TH, 2020

Average Brix at Harvest: 24.2°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION

Cooperage: FRENCH, AMERICAN AND EUROPEAN OAK, 25% NEW

Barrel Aging: 9 MONTHS SUR LIE

WINE DATA
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pH: 3.40   *TA:* 7.11 G/L   *Alcohol:* 14.6%