



CHALK HILL

WRIGHT CREEK

2024 CHARDONNAY

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 Wright Creek C Clone 15 and 2007 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 2024 Wright Creek Chardonnay opens with an inviting bouquet of toasted marshmallow and baked pear, evoking the comforting scent of a fresh-baked apple pie dusted with spice. These warm, indulgent notes are accented by the subtle influence of toasted oak and a bright lift of Meyer lemon. On the palate, this wine is remarkably dense and rich, offering a complex profile that includes hints of beeswax. Its creamy smooth texture provides a luxurious mouthfeel, ultimately resulting in an elegant and well-balanced expression of the estate's terroir.

HARVEST

Harvest Dates: SEPTEMBER 30, 2024

Average Yields: 4.58 TONS / ACRE

Average Brix at Harvest: 25.4°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE THROUGH

MALOLACTIC FERMENTATION, THEN MONTHLY

Cooperage: 100% FRENCH OAK, 67% NEW

Barrel Aging: 13 MONTHS

WINE

Blend: 100% CHARDONNAY

Cases Bottled: 130

BOTTLED UNFINED & UNFILTERED

pH: 3.73 *TA:* 5.3 G/L *Alcohol:* 15.1%

CHALK HILL ESTATE VINEYARDS & WINERY

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