



CHALK HILL

FELTA

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 takes its name from the alluvial soil on our estate called Felta, and is made with Clone 4 Chardonnay.

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. The 2024 Chalk Hill Felta Chardonnay reveals an indulgent nose of apple tart, peaches, and honey, enriched by decadent notes of vanilla cream, crème brûlée, and baking spice from its time in oak. On the palate, this bright and floral wine balances a creamy texture and lush stone fruit with flinty minerality and sharp acid, culminating in a long salivating finish.

HARVEST

Harvest Dates: SEPTEMBER 24, 2024

Average Yields: 4.52 TONS / ACRE

Average Brix at Harvest: 25.5°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

99% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE

FOR 5 MONTHS, THEN MONTHLY

Cooperage: 100% FRENCH OAK, 56% NEW

Barrel Aging: 13 MONTHS

WINE

Blend: 100% CHARDONNAY, CLONE 4

Cases Bottled: 200

BOTTLED UNFINED & UNFILTERED

pH: 3.57 *TA:* 5.5 G/L *Alcohol:* 15.0%

CHALK HILL ESTATE VINEYARDS & WINERY

10300 CHALK HILL ROAD HEALDSBURG, CALIFORNIA 95448

TEL 707-838-4306 FAX 707-838-9687