



CHALK HILL

ESTATE BOTTLED

2024 SAUVIGNON BLANC

Our Sauvignon Blanc captures the exotic, vibrant and complex fruit character of our estate-grown grapes. The vineyards are ideally situated to take advantage of soil changes, different aspects, and exposures to sun and wind. A small amount of Sauvignon Gris adds layers of flavor and interest to the blend. In the winery, we preserve the distinctive aromatics of the grapes by minimizing exposure to air and fermenting with carefully selected cultured yeast in a combination of stainless steel and French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

Our 2024 Sauvignon Blanc opens with aromas of passion fruit, honeydew melon, pineapple, guava, grapefruit, and a hint of oak. The palate offers bright acidity and beautifully interwoven flavors of lime, gooseberry, citrus, and cucumber. Minerality rounds out the wine, lingering on the elegant finish.

HARVEST

Harvest Dates: AUGUST 31 - SEPTEMBER 14, 2024

Average Yields: 5.95 TONS/ACRE

Average Brix at Harvest: 24.6°

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

BI-WEEKLY BÂTONNAGE FOR TWO MONTHS, THEN MONTHLY

Cooperage: 65% FRENCH OAK (12% NEW), 35% STAINLESS STEEL

Aging: 5 MONTHS

WINE

Blend: 82% SAUVIGNON BLANC, 18% SAUVIGNON GRIS

Bottling date: APRIL 2025

pH: 3.45 *TA:* 6.32 G/L *Alcohol:* 14.5%

CHALK HILL ESTATE VINEYARDS & WINERY

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