



CHALK HILL

ESTATE BOTTLED
2023 CHARDONNAY

The Chalk Hill 2023 Estate Chardonnay captures the vibrant, complex and classic character of our estate-grown grapes. We are dedicated to making exceptional Chardonnay, and no detail is overlooked. In the vineyard, focused planting of the ideal clone on each vineyard block, managing yields for optimum ripeness and balance, and the work of a dedicated crew are among the keys to our success. Chardonnay is a winemaker's grape, molded into its most interesting self by native yeast fermentation and aging in carefully chosen French oak barrels and frequent lees stirring. It is a labor-intensive wine, but the rewards are most certainly worth the hard work and attention.

The 2023 vintage delivered abundant rainfall, ending years of drought conditions. Cool temperatures through spring and summer allowed for extended hangtime and full flavor development. Our 2023 Estate Chardonnay offers a beautiful bouquet of apple pie, baked bread, pear, peach, honeysuckle, flint, and vanilla. The palate displays excellent weight and creamy smooth texture with crème brûlée, pineapple, baked tart, and nutmeg carrying it through the finish.

HARVEST

Harvest Dates: SEPTEMBER 30 - OCTOBER 13

Average Yields: 5.25 TONS/ACRE

Average Brix at Harvest: 25.5°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH WEEKLY/BI-WEEKLY

BÂTONNAGE THROUGH MALOLACTIC FERMENTATION

Cooperage: 100% FRENCH OAK, 42% NEW

Barrel Aging: 9 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling date: DECEMBER 2024

pH: 3.68 *TA:* 5.6 G/L *Alcohol:* 15.0%