



# CHALK HILL

FELTA

2023 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 2023 Felta Chardonnay is defined by generous layers of Meyer lemon, honeydew melon, and ginger. The luxurious, creamy texture culminates in a long, juicy, mineral finish.

## HARVEST

*Harvest Dates:* OCTOBER 9, 2023

*Average Yields:* 4.23 TONS / ACRE

*Average Brix at Harvest:* 25.5°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

FOR 5 MONTHS, THEN MONTHLY

*Cooperage:* 100% FRENCH OAK, 57% NEW

*Barrel Aging:* 12 MONTHS

## WINE

*Blend:* 100% CHARDONNAY, CLONE 4

*Bottling date:* JANUARY 7, 2025

BOTTLED UNFINED & UNFILTERED

*pH:* 3.63    *TA:* 5.4 G/L    *Alcohol:* 15.0%

CHALK HILL ESTATE VINEYARDS & WINERY

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