



CHALK HILL

ESTATE BOTTLED
2024 CHARDONNAY

The Chalk Hill 2024 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.

2024 growing conditions were great from the start. Abundant seasonal rains and consistent weather patterns kept the growing season on schedule. Aromas of apple pie, baked bread, toasted marshmallow, vanilla cream and lemon curd fill the air. The palate is rich and creamy with poached pear, hazelnut, and cinnamon delivering an elegant interpretation of the terroir and vintage.

HARVEST

Harvest Dates: SEPTEMBER 14 - OCTOBER 8

Average Brix at Harvest: 25.2°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH WEEKLY/BI-WEEKLY
BÂTONNAGE THROUGH MALOLACTIC FERMENTATION

Cooperage: 100% FRENCH OAK, 40% NEW

Barrel Aging: 9 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling date: JANUARY 2026

pH: 3.66 *TA:* 5.41 G/L *Alcohol:* 15.0%