



CHALK HILL

*Estate Vineyard Selection
Botrytised Semillon*

2006

IN OCTOBER 2006, THE RARE AND COVETED combination of wet followed by dry weather promoted botrytis, the “noble rot,” to form on our mature Semillon clusters. These clusters were carefully selected to produce the 2006 Estate Vineyard Selection Botrytised Semillon. Pressed into a thick and intensely flavored nectar, the wine fermented slowly in barrel for two months. Fermentation ceased naturally at 13.9% alcohol and 18% residual sugar. The wine continued to barrel age for 19 months and was bottled when its flavors were at their peak of complexity. Its intensely honeyed aromas and flavors are of the divine—ripe pear, apricot and mango, creme caramel, vanilla bean and toasted almond. —

HARVEST INFORMATION

Harvest Dates OCTOBER 22–26, 2006

Average pH 3.72 *Average T.A.* 7.2 *Average Brix* 39

FERMENTATION DATA

BARREL FERMENTED WITH DAILY BÂTONNAGE

Barrel Aging 21 MONTHS

Cooperage 64% NEW FRENCH OAK

WINE INFORMATION

Bottling Date AUGUST 8, 2008

pH 3.75 *T.A.* 7.0 *Alcohol* 13.9% *Residual Sugar* 18%

Mark Lingenfelder

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