



# CHALK HILL

CAROL ANN  
2014 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 is composed of Clone 809 which is from Dijon, France, and is also known as a musque clone. This is an aromatic Chardonnay that is made in the vineyard, requiring little winemaking intervention. Native yeast fermentation in carefully chosen barrels enhances the natural perfume of this clone.

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 off the characteristics of that vineyard. The 2014 Carol Ann Chardonnay displays aromas of honeydew melon, star fruit, rose petals and honeysuckle. The palate enchants the senses with fresh flavors of pineapple, nectarine, melon and a hint of ginger snap for a long, pleasant finish.

## HARVEST

*Harvest Dates:* SEPTEMBER 11, 2014

*Average Yields:* 5.1 TONS/ACRE

*Average Brix at Harvest:* 24.4°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

*Cooperage:* 100% FRENCH OAK, 46% NEW

*Barrel Aging:* 15 MONTHS

## WINE

*Blend:* 100% CHARDONNAY

*Bottling Date:* JANUARY 21, 2016

pH: 3.52      TA: 5.41 G/L      Alcohol: 15.1%