



# CHALK HILL

ESTATE BOTTLED  
2008 CHARDONNAY

WARM DRY WEATHER IN LATE AUGUST and early September of 2008 led to a very early harvest in our Estate Chardonnay vineyards. This resulted in fully ripe and concentrated grapes that retained an ideal and balanced amount of fresh, natural acidity. The resulting wine, showing the character of the vintage and the vineyards, is at once both rich, yet crisp and elegant. As is usual at Chalk Hill, the gently hand-harvested and sorted grapes were whole cluster pressed and the juice was then entirely barrel fermented with 100% native yeast. This was followed by a slow malolactic fermentation with weekly bâtonnage. The wine then aged in small French oak barrels for 13 months prior to being settled, blended and then bottled without fining or filtration. Aromas are concentrated and complex featuring caramel, toasted hazelnut, apricot, pear, and lemon oil. The rich palate of tropical fruit is balanced by a distinct minerality typical of Chardonnay wines from the Estate. This wine can be enjoyed alone or alongside a wide variety of dishes including crab, scallops, fish and roasted chicken. It is the perfect accompaniment to rich butter or cream sauces. ~

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HARVEST INFORMATION

*Harvest Dates* SEPTEMBER 6 – OCTOBER 23, 2008  
*Average pH* 3.73    *Average T.A.* 5.0 G/L    *Average Brix* 25.7°

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FERMENTATION / BARREL INFORMATION

100% NATIVE FERMENTATION IN BARREL  
100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE  
*Cooperage* 53% NEW FRENCH OAK  
*Barrel Age* 13 MONTHS

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WINE INFORMATION

*Blend* 100% CHARDONNAY  
*Bottling Date* MAY 11 – 25, 2010  
*pH* 3.88    *T.A.* 4.8 G/L    *Alcohol* 14.9%