

ESTATE BOTTLED  
2011 CHARDONNAY

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VINEYARD

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Since its founding in the 1972, Chalk Hill Estate has been recognized as one of California's benchmark producers. Our 1300+-acre property is located at the convergence of a number of diverse climates, soils and terrains in the northeastern hills of Sonoma County. The complexity of the terroir enables our winery to produce an extraordinary range of wines from nearly 300 acres of vineyards woven amongst the native oak woodlands, meadows and streams. Our Chardonnay blocks are ideally situated on rolling hillsides and the valley floor along Chalk Hill Road.

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WINEMAKING

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A cool, wet spring and heavy rains in early June affected the set and reduced the potential size of the crop. The summer was also unseasonably cool, causing much hand-wringing for the winemaker and vineyard manager. Mother Nature prevailed, and we adjusted. A very stringent fruit selection was made, as quality is always the Chalk Hill focus. The juice was fermented with native yeasts in small French oak barrels (40% new). Regular lees stirring after fermentation enhanced the flavors and aromatics, and added roundness and complexity.

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TASTING

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Our estate is unique. The imprint of its terroir is readily apparent in the aromatics, flavors and textures of our wines. The Chalk Hill signature baked apple, pear and marzipan flavors are featured in this lovely Chardonnay. This is an elegant wine, with beguiling aromas of orange blossoms and nutmeg. Delicacy and finesse characterize this vintage.

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HARVEST DATA

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*Harvest Dates:* SEPTEMBER 30 - OCTOBER 17, 2011

*Average Yields:* 1.6 TONS/ACRE

*Average Brix at Harvest:* 22.4°

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FERMENTATION / AGING DATA

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*Fermentation:* 100% NATIVE YEAST IN BARREL

100% MALOLACTIC FERMENTATION, WEEKLY BÂTONNAGE

*Barrel Aging:* 11 MONTHS IN 100% FRENCH OAK, 40% NEW

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WINE DATA

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*Blend:* 100% CHARDONNAY

*pH:* 3.63     *TA:* 5.6 G/L     *Alcohol:* 13.9%