



# CHALK HILL

ESTATE BOTTLED  
2021 CHARDONNAY

The Chalk Hill 2021 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.

The 2021 vintage was warmer than average with little rainfall leading to a relatively early bud-break. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. Our 2021 Estate Chardonnay is creamy, rich and elegant with complex aromas and flavors of baked pear tart, lemon curd, toasted marshmallow, star fruit, caramel, exotic spice, vanilla and a fresh acidity. This is an age worthy wine of exceptional quality known for its long, rich and elegant finish.

## HARVEST

*Harvest Dates:* SEPTEMBER 7 - SEPTEMBER 27, 2021

*Average Yields:* 4.23 TONS/ACRE

*Average Brix at Harvest:* 24.9°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE FOR 5 MONTHS, THEN MONTHLY

*Cooperage:* 100% FRENCH OAK, 42% NEW

*Barrel Aging:* 11 MONTHS

## WINE

*Blend:* 100% CHARDONNAY

*Bottling date:* DECEMBER 2022

*pH:* 3.6     *TA:* 5.61 G/L     *Alcohol:* 15.1%