



CHALK HILL

ESTATE BOTTLED

2009 ESTATE SAUVIGNON BLANC

VINTAGE

The beginning of spring 2009 was unusually warm and dry. After a cool and uneventful summer, a warm spell in early September brought ripeness up to normal levels. The cool growing season yielded Sauvignon Blanc that is intensely flavored and well structured.

WINEMAKING

To take advantage of our diverse estate terroir and to create a more complex wine we have planted nine clones of Sauvignon Blanc and two clones of Sauvignon Gris. The wine is entirely barrel fermented in a combination of small French oak and stainless steel barrels. Regular lees stirring during and post fermentation added a soft creamy element.

TASTING

Our 2009 Sauvignon Blanc captures the character of the variety, the complexity of our site and the coolness of the vintage. The nose offers peach, mango, Butterscotch Melon and lemon. The flavors add mango, passion fruit, and Musque to the mix. While this Sauvignon Blanc is ripe and powerful, it also possesses the ample structure and acidity to age.

HARVEST DATA

Harvest Dates SEPTEMBER 4-21, 2009

Average Yields 4.1 TONS/ACRE

Average Brix at Harvest 24.6°

FERMENTATION / AGING DATA

100% BARREL FERMENTATION WITH BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage 50% STAINLESS STEEL BARRELS;
50% FRENCH OAK BARRELS, 15% NEW

Barrel Aging 10 MONTHS *Cellaring* 5 YEARS

WINE DATA

Blend 91.2% SAUVIGNON BLANC, 8.8% SAUVIGNON GRIS

Bottling Date FEBRUARY 4-10, 2011, UNFILTERED

pH 3.52 *TA* 5.5 G/L *Alcohol* 15.0%

CHALK HILL ESTATE VINEYARDS & WINERY

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