



CHALK HILL

ESTATE BOTTLED

2010 ESTATE SAUVIGNON BLANC

VINEYARD

Since its founding in 1972, Chalk Hill Estate has been recognized as one of California's benchmark producers. The complexity of the terroir enables our winery to produce an extraordinary range of wines from nearly 300 acres of vineyards. This wine features Sauvignon Blanc, Sauvignon Gris and Sauvignon Musque from both the Windy Ridge and Oak Hill vineyard blocks on our estate.

WINEMAKING

The 2010 growing season was our longest and coolest ever. Fortunately, our Sauvignon Blanc grapes came in perfectly ripe and beautiful at harvest. The wine was fermented with native and cultured yeasts in a combination of small French oak and stainless steel barrels. Regular lees stirring after fermentation brought the flavors and textures of the wine into perfect harmony.

TASTING

While our 2010 offers all the concentration and viscosity of previous Chalk Hill Sauvignon Blancs, it is decidedly more focused and pure in its fruit expression. Look for peach, guava, grapefruit and jasmine in the bouquet. The palate adds green apple and candied lemon peel to the mix.

HARVEST DATA

Harvest Dates SEPTEMBER 27 – OCTOBER 13, 2010

Average Yields 4.5 TONS/ACRE

Average Brix at Harvest 24.3°

FERMENTATION / AGING DATA

NATIVE AND CULTURED YEAST FERMENTATION BARREL
WITH BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage 75% FRENCH OAK (18% NEW),
25% STAINLESS STEEL BARRELS

Barrel Aging 10 MONTHS

WINE DATA

Blend 83% SAUVIGNON BLANC, 12% SAUVIGNON GRIS,
5% SAUVIGNON MUSQUE

Bottling Date AUGUST 9-15, 2011

pH 3.39 *TA* 6.0 G/L *Alcohol* 14.9%

CHALK HILL ESTATE VINEYARDS & WINERY

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