



CHALK HILL

ESTATE BOTTLED 2013 SAUVIGNON BLANC

OUR 2013 SAUVIGNON BLANC captures the exotic, vibrant and complex fruit character of our estate-grown grapes. The vineyards are ideally situated to take advantage of soil changes, different aspects, and exposure to sun and wind. Sauvignon Gris and Sauvignon Musque add layers of flavor and interest to the blend. In the winery, we preserve the distinctive aromatics of the grapes by minimizing exposure to air and fermenting in a combination of stainless steel and mainly neutral French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

2013 was a fabulous vintage, giving us wines of both finesse and concentration. We brought in a bountiful crop of very tasty fruit. The 2013 Sauvignon Blanc heads toward the tropical end of the sensory spectrum, featuring aromas and flavors of melon, passion fruit, nectarine and lime. The finish is long and vibrant with bright acidity and a creamy texture. This Sauvignon Blanc is a very versatile food partner, pairing with anything from salads and vegetables to fish and pasta. It also works well with a comfy chair in the backyard on a nice afternoon!

H A R V E S T

Harvest Date: SEPTEMBER 4 – 11, 2013

Average Yields: 5.7 TONS/ACRE

Average Brix at Harvest: 24.8°

F E R M E N T A T I O N / B A R R E L

BARREL FERMENTATION WITH NATIVE AND CULTURED YEAST;
REGULAR BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage: 56% FRENCH OAK, 8% NEW,
44% STAINLESS STEEL DRUMS

Barrel Aging: 9 MONTHS

W I N E

Blend: 84% SAUVIGNON BLANC, 10% SAUVIGNON GRIS,
6% SAUVIGNON MUSQUE

Bottling Date: JUNE 9 – 12, 2014

pH: 3.44 *TA:* 6.3 G/L *Alcohol:* 14.5%