



CHALK HILL

ESTATE BOTTLED 2014 SAUVIGNON BLANC

OUR 2014 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.

2014 was a fabulous vintage, giving us wines of both finesse and concentration. We brought in a bountiful crop of very tasty fruit. The 2014 Sauvignon Blanc heads toward the tropical end of the sensory spectrum, featuring aromas of limes, guava, pineapple, and flinty minerality. The palate is filled with complementing flavors of guava, grapefruit zest, and a clean refreshing finish; this is a vibrant wine with bright acidity and great minerality. Being a very versatile food partner, this wine pairs well with anything from salads to fish all the way to a nice light pasta.

H A R V E S T

Harvest Date: AUGUST 29 – SEPTEMBER 5, 2014

Average Yields: 5.5 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: MAY 2015

pH: 3.49 *TA:* 6.4 G/L *Alcohol:* 14.8%