



CHALK HILL

ESTATE BOTTLED

2015 SAUVIGNON BLANC

OUR 2015 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.

2015 was another prime vintage with moderate temperatures throughout the spring and summer. Our 2015 Sauvignon Blanc showcases pleasant aromas of lime blossom, guava, grapefruit and toasted fennel. A balanced wine, it is both crisp and complex with flavors of nectarine, grapefruit zest, and guava on the forefront. It finishes with rich texture and a graceful minerality. Pair this wine with seafood, fresh pastas, or enjoy as an aperitif.

H A R V E S T

Harvest Dates: SEPTEMBER 8 - SEPTEMBER 15, 2015

Average Yields: 3.7 TONS/ACRE

Average Brix at Harvest: 24.7°

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;

BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage: 56% FRENCH OAK, 8% NEW,

44% STAINLESS STEEL DRUMS

Barrel Aging: 7 MONTHS

W I N E

Blend: 85% SAUVIGNON BLANC, 13% SAUVIGNON GRIS,
2% SAUVIGNON MUSQUE

Bottling Date: JUNE 2016

pH: 3.51

TA: 6.0 G/L

Alcohol: 14.5%

CHALK HILL ESTATE VINEYARDS & WINERY

10300 CHALK HILL ROAD HEALDSBURG, CALIFORNIA 95448

TEL 707-838-4306

FAX 707-838-9687