



CHALK HILL

ESTATE BOTTLED
2016 SAUVIGNON BLANC

OUR 2016 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 exposures to sun and wind. Sauvignon Gris and Sauvignon Musqué 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 with native and cultured yeast in a combination of stainless steel and neutral French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

The 2016 growing season began with an earlier than average bud break and fruit set followed by moderate temperatures in spring and summer. This allowed for even ripening, and balanced flavors to set the stage for producing a crisp, fresh Sauvignon Blanc. Our Estate Sauvignon Blanc boasts bright and acidic fruits on the nose including sweet grapefruit, honeydew melon, lime blossom, white tea, and toasted fennel. The palate is succulent with grapefruit zest, nectar, lime, and flint. Pair this versatile wine with your favorite appetizers or first course to your dinner.

H A R V E S T

Harvest Date: SEPTEMBER 6 - SEPTEMBER 23, 2016

Average Yields: 4.0 TONS/ACRE

Average Brix at Harvest: 24.3°

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: 66% FRENCH OAK, 13% NEW,
34% STAINLESS STEEL DRUMS

Barrel Aging: 7 MONTHS

W I N E

Blend: 83% SAUVIGNON BLANC, 11% SAUVIGNON GRIS,
6% SAUVIGNON MUSQUÉ

Bottling Date: JUNE 26, 2017

pH: 3.33 *TA:* 6.8 g/L *Alcohol:* 14.3%