



CHALK HILL

ESTATE BOTTLED

2017 SAUVIGNON BLANC

OUR 2017 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.

2017 began with heavy rains in winter, which reinvigorated the vineyards going into bud break. The region had sunny days throughout the spring and summer, and a heat spike in August which propelled the harvest schedule. Our 2017 Estate Sauvignon Blanc boasts bright, tropical aromas of grapefruit, lime blossom, passionfruit and plumeria flower. The palate is crisp and refreshing with flavors of nectar, grapefruit zest, honeydew melon and lime juice. It finishes with a rich texture and mouthwatering minerality. This versatile wine pairs well with anything from fresh salads and sautéed vegetables to grilled seafood and pasta or enjoy as an aperitif.

H A R V E S T

Harvest Dates: AUGUST 30 - SEPTEMBER 14, 2017

Average Yields: 2.5 TONS/ACRE

Average Brix at Harvest: 24.1°

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 FOR THREE MONTHS

NO MALOLACTIC FERMENTATION

Cooperage: : 65% FRENCH OAK, 14% NEW, 35% STAINLESS STEEL DRUMS

Barrel Aging: 7 MONTHS

W I N E

Blend: 90% SAUVIGNON BLANC, 4% SAUVIGNON GRIS,
3% SAUVIGNON MUSQUÉ, 3% SEMILLON

Bottling Date: JUNE 2018

pH: 3.34 *TA:* 6.14 G/L *Alcohol:* 14.3%

CHALK HILL ESTATE VINEYARDS & WINERY

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