



CHALK HILL

ESTATE BOTTLED
2018 SAUVIGNON BLANC

OUR 2018 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 2018 growing season was one of the most consistent in recent memory. Mild spring weather led to prime fruit set and ideal growing conditions to set the stage for producing an elegant and bright Sauvignon Blanc. Our 2018 Estate Sauvignon Blanc delivers aromas of honeydew melon, lemon grass, lime zest, and jasmine. Its rich palate from the time in barrel balances beautifully with generous flavors of nectarine, rich mango, and citrus zest. The finish is clean, focused and rich. Pair this versatile wine with your favorite appetizers or first course to your dinner.

H A R V E S T

Harvest Dates: SEPTEMBER 20 - SEPTEMBER 28, 2017

Average Yields: 3.8 TONS/ACRE

Average Brix at Harvest: 24.2°

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 3 MONTHS

NO MALOLACTIC FERMENTATION

Cooperage: 66% FRENCH OAK, 9% NEW, 31% STAINLESS STEEL DRUMS

Barrel Aging: 7 MONTHS

W I N E

Blend: 96% SAUVIGNON BLANC, 4% SAUVIGNON GRIS

Bottling Date: JUNE 25, 2019

pH: 3.16 *TA:* 6.86 G/L *Alcohol:* 14.5%