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CHALK HILL

ESTATE BOTTLED 2019 SAUVIGNON BLANC

Our 2019 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 adds 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 carefully selected cultured yeast in a combination of stainless steel and French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

The 2019 harvest started 1-2 weeks later than usual. A wet winter and spring followed by persistent cool temperatures extended the growing season allowing the grapes to mature gradually. Vintners from around the state are praising the full flavors, fresh acidity and superb balance of this year's crop. Our 2019 Sauvignon Blanc opens with a floral nose, accented by honeydew, lemon and white pepper. A rich palate delivers abundant flavors of guava, mango and grapefruit.

HARVEST

Harvest Dates: SEPTEMBER 20 - 28, 2019

Average Yields: 3.7 TONS/ACRE

Average Brix at Harvest: 24.3°

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

BI-WEEKLY BÂTONNAGE FOR THREE MONTHS

Cooperage: 59% FRENCH OAK (13% NEW), 41% STAINLESS STEEL

Barrel Aging: 7 MONTHS

WINE

Blend: 92% SAUVIGNON BLANC, 8% SAUVIGNON GRIS

Bottling date: JUNE 2020

pH: 3.21 *TA:* 6.44 G/L *Alcohol:* 14.6%

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