



CHALK HILL

ESTATE BOTTLED

2023 SAUVIGNON BLANC

Our 2023 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. A small amount of 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.

Our 2023 Sauvignon Blanc opens with aromas of white flower, passion fruit, guava, honeydew, citrus, and a slight touch of oak. The palate is beautifully balanced, offering crisp, balanced acidity, smooth texture and Meyer lemon on the finish.

HARVEST

Harvest Dates: SEPTEMBER 18-27, 2023

Average Yields: 5.85 TONS/ACRE

Average Brix at Harvest: 24.4°

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

BI-WEEKLY BÂTONNAGE FOR TWO MONTHS, THEN MONTHLY

Cooperage: 69% FRENCH OAK (10% NEW), 31% STAINLESS STEEL

Aging: 5 MONTHS

WINE

Blend: 93% SAUVIGNON BLANC, 7% SAUVIGNON GRIS

Bottling date: APRIL 2024

pH: 3.41 *TA:* 5.82 G/L *Alcohol:* 14.6%

CHALK HILL ESTATE VINEYARDS & WINERY

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