



CHALK HILL

FELTA 2016 CHARDONNAY

CHALK HILL ESTATE has a long history experimenting with Chardonnay, both in the vineyard and the winery. One of the great things about an estate is the ability to take the time to do things carefully and thoughtfully. Each Chardonnay block here is planted with the ideal clone and rootstock, the result of years of learning what works best where. This Chardonnay takes its name from the alluvial soil on our estate called Felta. Its gravelly texture and naturally balanced nutrients allow for optimum growing conditions for Chardonnay.

Each Chardonnay barrel is unique, from variations in the barrels themselves to the particular native yeast population that ferments the juice in that barrel. When blending our club Chardonnays, we choose the specific barrels that best show off the characteristics of that vineyard. For our 2016 Felta Chardonnay, those characteristics are aromas of apple blossom, baked peach, buttered croissant, and a hint of vanilla custard. The palate boasts an elegant and creamy texture with inviting flavors of peach cobbler, buttered croissant and vanilla bean.

H A R V E S T

Harvest Dates: SEPTEMBER 19-26, 2016

Average Yields: 3.55 TONS/ACRE

Average Brix at Harvest: 24.9°

F E R M E N T A T I O N / B A R R E L

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 62% NEW

Barrel Aging: 15 MONTHS

W I N E

Blend: 100% CHARDONNAY

Bottling Date: DECEMBER 15, 2017

pH: 3.68 *TA:* 5.84 G/L *Alcohol:* 14.9%