



CHALK HILL

FELTA

2022 CHARDONNAY

The 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, and is made with Clone 4 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 the characteristics of that vineyard. The 2022 Felta Chardonnay is defined by its bright acidity and mineral finish. This wine displays desirable layers of baked pear, toasted oak, peach, lemon zest, and vanilla cream, enticing sip after sip.

HARVEST

Harvest Dates: SEPTEMBER 9, 2022

Average Yields: 4.7 TONS / ACRE

Average Brix at Harvest: 25.1°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

FOR 5 MONTHS

Cooperage: 100% FRENCH OAK, 67% NEW

Barrel Aging: 15 MONTHS

WINE

Blend: 100% CHARDONNAY, CLONE 4

Bottling date: DECEMBER 13, 2023

BOTTLED UNFINED & UNFILTERED

pH: 3.54 *TA:* 5.72 G/L *Alcohol:* 15.1%

CHALK HILL ESTATE VINEYARDS & WINERY

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