

CHALK HILL

sonoma coast 2021 Chardonnay

VINEYARD

Since 1972, Chalk Hill has been committed to creating terroir-driven wines of character, richness and elegance from Sonoma County's rolling hills. With a passionate dedication to chardonnay, we showcase the incredible diversity of our estate vineyards to make the best quality wines possible with a vision for generations to come. While our estate vineyards are the cornerstone of our identity, our Sonoma Coast Chardonnay allows us to create wines of elegance with an expanded palette of exceptional cool-climate fruit. The 2021 vintage features Chardonnay sourced primarily from Foley Family estate vineyards in Carneros, Chalk Hill and the Sonoma Coast. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros delivers structure and notes of apple and pear.



WINEMAKING

The 2021 vintage was warmer than average with little rainfall leading to a relatively early bud-break. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. The fruit was harvested September 6th - September 30th in the cool, early morning hours to preserve vibrant fruit character. The wine was aged sur lie in 25% new French oak for 9 months.

ΤΑSΤΙΝΟ

Our 2021 Sonoma Coast Chardonnay is bright, forward, balanced and approachable. Enticing aromas of bright pear, peach, spice and vanilla lead into a broad-textured, and creamy palate. With its cool-climate influences, this chardonnay has remarkable varietal intensity, balanced acidity and mineral notes that complement the rich and full flavors of fresh pear, orange peel, and toasted almond.

HARVESET DATA

Harvest Dates: SEPTEMBER 6 - SEPTEMBER 30, 2021 Average Brix at Harvest: 24.2°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; PARTIAL MALOLACTIC FERMENTATION Cooperage: 100% FRENCH OAK, 25% NEW Barrel Aging: 9 MONTHS SUR LIE

pH: 3.66 TA: 5.9 G/L Alcohol: 14.1%

WINE DATA