



# CHALK HILL

SONOMA COAST  
2014 CHARDONNAY

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our Estate vineyards in the hills of northeastern Sonoma County. For four decades we have studied, prodded and coaxed our complex terroir to ensure that our Estate wines deliver vivid aromatics, commanding flavors, great character and regional accuracy. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, starting with the 2011 vintage, in addition to our Estate Chardonnay, we started producing our first Sonoma Coast Chardonnay. This 2014 Sonoma Coast Chardonnay comes from extraordinary vineyards throughout Sonoma County consisting primarily of Foley Family estate vineyards. Our Sonoma Coast Chardonnay features fruit from some of the best sites in Carneros, Chalk Hill, lower Sonoma Valley and the Alexander Valley. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros AVA delivers structure and notes of apple and pear.

WINEMAKING

2014 was a pretty normal vintage (temperature wise) than we've had in a long time! It was a mild winter with little rainfall. Spring was normal with a good set in early to mid-May. June and July were warm and dry; with August being warmer compared to previous years. Thus, cluster sizes increased, but not alarmingly so. September was again, mild and even lending us to harvest clean, ripe fruit between September 10th and October 7th. Barrel fermentation and aging in Hungarian, French, and American oak (32% new), full ML, lees contact and regular stirring provided additional richness and complexity to this Chardonnay.

TASTING

Our 2014 Sonoma Coast Chardonnay is a beautiful medium golden color. This wine displays expressive fruit aromas of yellow apple and lemon curd, along with classic oak expression notes of toasted hazelnut, vanilla custard and crème brulee. The flavor on the palate is elegant and cool climate in style, showing varietal intensity and minerality, but with extended notes of baked yellow apples and peach cobbler. The fruit shows a rich, textural body from barrel fermentation, but it's reined in by good acidity and lemon zest notes.

HARVEST DATA

*Harvest Dates:* SEPTEMBER 10 - OCTOBER 7, 2014  
*Average Brix at Harvest:* 23.9°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION  
*Cooperage:* BARREL FERMENTED WITH SUR LIE AGING  
*Barrel Aging:* 10 MONTHS      *Bottling Date:* AUGUST 2015

WINE DATA

*Blend:* 100% CHARDONNAY  
*pH:* 3.65      *TA:* 5.2 G/L      *Alcohol:* 14.9%

