



CHALK HILL

SONOMA COAST
2016 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 2016 Sonoma Coast Chardonnay comes from extraordinary vineyards throughout Sonoma and Monterey Counties consisting primarily of Foley Family estate vineyards. Our Sonoma Coast Chardonnay features fruit from some of the best sites in Carneros, Chalk Hill, Chalone and the Sonoma Coast. 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

The 2016 vintage produced fruit of exceptional quality and concentration. Spring temperatures were moderate with fruit set in early to mid-May. The summer months were warm and dry allowing for even ripening and balanced flavors. August and September continued the trend of warmer temperatures compared to the 2015 vintage, with harvest occurring from September 10 - October 7. The wine was barrel fermented and aged for 8 months in French, American, and Hungarian oak (30% new). Regular lees stirring and Malolactic fermentation provided additional richness and viscosity to this Chardonnay.

TASTING

Rich, graceful and balanced are just some of the ways to describe our 2016 Sonoma Coast Chardonnay. The wine is a light golden color and exudes aromas of apple and baking spice immediately upon entering the glass. The palate has a rich textural body composed by zest and acidity with flavors of toasted hazelnut, vanilla and crème brûlée. With its cool-climate influences, this Chardonnay has remarkable varietal intensity, balanced acidity and minerality that complement the rich and full flavors on the palate.

HARVEST DATA

Harvest Dates: SEPTEMBER 10 – OCTOBER 7, 2016
Average Brix at Harvest: 24.5°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION
Cooperage: BARREL FERMENTED WITH SUR LIE AGING
Barrel Aging: 8 MONTHS *Bottling Date:* MAY 2017

WINE DATA

Blend: 100% CHARDONNAY
pH: 3.72 *TA:* 5.0 G/L *Alcohol:* 14.56%

