



# CHALK HILL

SONOMA COAST  
2017 CHARDONNAY

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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 2017 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 the Russian River Valley, Carneros, and Chalk Hill. 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.

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WINEMAKING

2017 began with heavy rains in winter which reinvigorated the vineyards going into bud break. The region had sunny days throughout the spring and summer. A few heat spells in June were followed by moderate temperatures in July. Then, a heat spike in the last weekend of August – beginning of September propelled the harvest schedule. The fruit for this 2017 Chardonnay was brought into the winery from September 10th - October 7th, 2017 at optimal ripeness.

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TASTING

The 2017 Sonoma Coast Chardonnay is straw golden in color. Aromas of baked yellow apple, citrus zest and mango meld together beautifully with a hint of cinnamon to greet the nose. Rich with an elegant palate, the wine displays fruit-forward flavors of golden apple, nectarine and toasted hazelnut. With its cool-climate influences, this Chardonnay has remarkable varietal intensity, balanced acidity and mineral notes that complement the rich and full flavors of baked apples, and vanilla cream.

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HARVEST DATA

*Harvest Dates:* SEPTEMBER 10 - OCTOBER 7, 2017  
*Average Brix at Harvest:* 24.5°

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FERMENTATION / AGING DATA

**REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION**  
*Cooperage:* FRENCH, AMERICAN AND HUNGARIAN OAK, 30% NEW  
*Barrel Aging:* 8 MONTHS SUR LIE

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WINE DATA

*Blend:* 100% CHARDONNAY  
*pH:* 3.55    *TA:* 6.4    *Alcohol:* 14.5%

