



CHALK HILL

WRIGHT CREEK
2019 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 is composed of clone 15 and 17 grown in our Wright Creek Estate Vineyard. Clone 15 originated in Prosser, Washington and clone 17, or the “Robert Young” clone, originally came from the Wente Vineyard in the 1960’s.

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. Our 2019 Wright Creek Chardonnay presents aromas of vanilla, roasted peach and pear with a hint of spice and baked bread. A luxurious mouth-feel fills the palate with layered flavors of toasty hazelnut and perfectly ripe apple that linger on the long finish.

HARVEST

Harvest Dates: OCTOBER 10, 2019
Average Yields: 5.35 TONS / ACRE
Average Brix at Harvest: 25.3°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE
Cooperage: 100% FRENCH OAK, 73% NEW
Barrel Aging: 13 MONTHS

WINE

Blend: 100% CHARDONNAY
Bottling date: FEBRUARY 2021
pH: 3.64 *TA:* 5.74 G/L *Alcohol:* 15.5%