



CHALK HILL

WRIGHT CREEK 2020 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 grown in Arbuckle soil and is composed of clone 15 and 17 grown in our Wright Creek Estate Vineyard.

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 2020 Wright Creek Chardonnay presents rich aromas of baked pear, sweet cream, and vanilla spice. A full, rich and luxurious texture fills the palate with a creamy structure that boasts complex notes of apple pie, tangerine, poached pear, and toasted marshmallow.

HARVEST

Harvest Dates: SEPTEMBER 18, 2020

Average Yields: 2.3 TONS / ACRE

Average Brix at Harvest: 25.1°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 73% NEW

Barrel Aging: 15 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: DECEMBER 2, 2021

Bottled: UNFINED & UNFILTERED

pH: 3.58 *TA:* 5.56 G/L *Alcohol:* 15.3%

CHALK HILL ESTATE VINEYARDS & WINERY

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