



CHALK HILL

WRIGHT CREEK 2021 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 2021 Wright Creek Chardonnay presents rich aromas and flavors of baked pear, apple, and Meyer lemon. A full, and luxurious texture fills the palate with a creamy structure leading to a mineral finish.

HARVEST

Harvest Dates: SEPTEMBER 17, 2021

Average Yields: 3.53 TONS / ACRE

Average Brix at Harvest: 24.9°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE FOR 5 MONTHS,

THEN MONTHLY

Cooperage: 100% FRENCH OAK, 76% NEW

Barrel Aging: 15 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: JANUARY 23, 2023

BOTTLED UNFINED & UNFILTERED

pH: 3.54 *TA:* 5.01 G/L *Alcohol:* 15.1%

CHALK HILL ESTATE VINEYARDS & WINERY

10300 CHALK HILL ROAD HEALDSBURG, CALIFORNIA 95448

TEL 707-838-4306 FAX 707-838-9687