



CHALK HILL

SONOMA COAST
2015 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 2015 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 Carneros, Chalk Hill, lower Sonoma Valley and the Alexander Valley. 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

2015 was another prime vintage with moderate temperatures throughout the spring and summer. The quality of fruit was excellent across the board with smaller berry sizes and concentrated flavors. We experienced little rainfall in the winter with warmer trends in the spring and summer. Harvest arrived earlier than in previous years with the fruit coming in September 8th to October 7th. The wine was barrel fermented and aged for 10 months in French, American, and Hungarian oak (30% new). Regular lees stirring and Malolactic fermentation provided additional richness and viscosity to this Chardonnay.

TASTING

The 2015 Sonoma Coast Chardonnay is golden in color. Aromas of yellow apple, melon, citrus zest and mango meld beautifully with notes of toasted hazelnut and vanilla custard from the oak aging. Pure and rich with an elegant palate, it displays fruit-forward flavors of golden apple, nectarine, and guava with subtle hints of butterscotch. 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.

HARVEST DATA

Harvest Dates: SEPTEMBER 8 – OCTOBER 7, 2015
Average Brix at Harvest: 24.0°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION
Cooperage: BARREL FERMENTED WITH SUR LIE AGING
Barrel Aging: 10 MONTHS *Bottling Date:* AUGUST 2016

WINE DATA

Blend: 100% CHARDONNAY
pH: 3.57 *TA:* 5.6 g/L *Alcohol:* 14.7%

