



# CHALK HILL

ESTATE BOTTLED  
2014 CHARDONNAY

THE CHALK HILL 2014 ESTATE CHARDONNAY captures the vibrant, complex and classic character of our estate-grown grapes. We are dedicated to making exceptional Chardonnay, and no detail is overlooked. In the vineyard, focused planting of the ideal clone on each vineyard block, managing yields for optimum ripeness and balance, and the work of a dedicated crew are among the keys to our success. Chardonnay is a winemaker's grape, molded into its most interesting self by native yeast fermentation and aging in carefully chosen French oak barrels and frequent lees stirring. It is a labor-intensive wine, but the rewards are most certainly worth the hard work and attention.

2014 was a prime year, giving us wines of both finesse and concentration. We brought in a bountiful crop of very tasty fruit. Our 2014 Estate Chardonnay displays delicate aromas of lemon, peach and cream with a hint of caramel from the oak influence. The palate is full and balanced with flavors of lemon oil, yellow peach, tangerine and toasted almonds. Its rich and elegant texture carries the wine to a long, pleasurable finish.

## HARVEST

*Harvest Dates:* SEPTEMBER 11-20, 2014

*Average Yields:* 4.5 TONS/ACRE

*Average Brix at Harvest:* 23.8°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

*Cooperage:* 100% FRENCH OAK, 36% NEW

*Barrel Aging:* 11 MONTHS

## WINE

*Blend:* 100% CHARDONNAY

*Bottling Date:* BOTTLED UNFILTERED IN JANUARY 2016

*pH:* 3.59      *TA:* 5.6 G/L      *Alcohol:* 14.9%