



CHALK HILL

ESTATE BOTTLED
2015 CHARDONNAY

THE CHALK HILL 2015 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.

2015 was another prime vintage with moderate temperatures throughout the spring and summer. Our 2015 Estate Chardonnay expresses aromas of lemon, orange blossom and a hint of vanilla bean from the oak influence. Balanced, complex and full flavors of lemon oil, orange zest, and crème brûlée follow on the palate. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: AUGUST 30 - SEPTEMBER 20, 2015

Average Yields: 3.18 TONS/ACRE

Average Brix at Harvest: 24.9°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 48% NEW

Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: AUGUST 2016

pH: 3.65 *TA:* 5.5 G/L *Alcohol:* 14.9%