



CHALK HILL

ESTATE BOTTLED
2013 CHARDONNAY

THE CHALK HILL 2013 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.

2013 was another fabulous vintage, coming off the heels of a great one last year as well. This year provided us with wines of both finesse and concentration. Quality is excellent across the board and the crop was bountiful with very tasty fruit. This Chardonnay exhibits beguiling aromas of hazelnut, vanilla, peach, orange blossoms and notes of nutmeg and toasted almond coming from the French oak barrels. Flavors of red apples, pears and cream follow with a slightly sweet honey finish. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: SEPTEMBER 12 – OCTOBER 9, 2013

Average Yields: 4.75 TONS/ACRE

Average Brix at Harvest: 24.5°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 39% NEW

Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: BOTTLED UNFILTERED IN JANUARY 2015

pH: 3.52 *TA:* 5.7 G/L *Alcohol:* 14.5%