



CHALK HILL

ESTATE BOTTLED
2007 CHARDONNAY

THE 2007 SEASON WAS PERFECT for growing Chardonnay. Ideal weather through harvest allowed grapes from every block to reach desired ripeness. All of the grapes were hand-sorted before whole cluster pressing. We included a high percentage of lees in the Chardonnay juice to add complexity and character to the wine followed by 100% native yeast fermentation in barrel, a slow malolactic fermentation and weekly bâtonnage. The 2007 Chardonnay aged in barrel for 12 months before being racked by gravity off of its settled lees and blended into tank. Bottled without fining or filtration, nothing has been added to or taken away from the wine's distinctly 'Chalk Hill' character. Aromas are concentrated and complex – white flower, sweet cream, ripe peach, lemon oil and wet stone – leading to a palate anchored with rich minerality and tropical and stone fruit. A clean acidity and mouth-filling texture unite pear, pineapple and sweet orange fruit with subtly sweet brown spice and honeyed toast. This wine's balanced and structured palate and bright fruit indicate its age-worthiness; it can be cellared and enjoyed for at least five to seven years. ~

HARVEST INFORMATION

Harvest Dates SEPTEMBER 3 – OCTOBER 7, 2007
Average pH 3.65 *Average T.A.* 5.1 G/L *Average Brix* 25.5°

FERMENTATION / BARREL INFORMATION

100% NATIVE FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE
Cooperage 52% NEW FRENCH OAK
Barrel Age 13 MONTHS

WINE INFORMATION

Blend 100% CHARDONNAY
Bottling Date APRIL 6 – 10, 2009
pH 3.69 *T.A.* 4.9 G/L *Alcohol* 14.9%

Mark Lingfelder

Vice President ~ Vineyard Operations

Jordan Fiorentini

Director of Winemaking

CHALK HILL ESTATE VINEYARDS & WINERY
10300 CHALK HILL ROAD ~ HEALDSBURG, CALIFORNIA 95448
TEL 707-838-4306 ~ FAX 707-838-9687