



# CHALK HILL

ESTATE BOTTLED

CAROL ANN'S OAK HILL

2020 CHARDONNAY

THE CHALK HILL ESTATE has a long history experimenting with Chardonnay, both in the vineyard and the winery. One of the great things about an estate is the ability to take the time to do things carefully and thoughtfully. Each Chardonnay block here is planted with the ideal clone and rootstock, the result of years of learning what works best where. This Chardonnay takes its name from Proprietor Carol Ann Foley. It comes from the estate's Oak Hill block, and is made with the Chalk Hill Proprietary Clone 97 which is only found on our estate. Oak Hill has both Felta and Arbuckle soils. Each brings a different level of drainage to provide control over keeping the vines in balance, nutrient-rich and high in quality, as well as adding to the complexity in the resulting wine.

Each Chardonnay barrel is unique to best showcase the site from which it was grown - from variations in the barrels themselves to the particular native yeast population that ferments the juice in that barrel. This wine was especially unique as we worked with Proprietor Carol Ann Foley to create her "perfect" Chardonnay - a fresh, crisp, fruit-forward, and balanced, yet lighter style with notes of Fuji apple, lemon peel, guava and a hint of vanilla. It finishes long with a round palate of peaches, tropical fruit and bright lemon.

## HARVEST

*Harvest Date:* SEPTEMBER 14, 2020

*Average Yields:* 3.83 TONS/ACRE

*Average Brix at Harvest:* 25.2°

## FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

*Cooperage:* 100% FRENCH OAK, 60% ONE-YEAR AND 40% TWO-YEAR-OLD OAK

*Barrel Aging:* 15 MONTHS

## WINE

*Blend:* 100% CHARDONNAY

*Bottled:* UNFINED & UNFILTERED

*Bottling date:* DECEMBER 2, 2021

*pH:* 3.49    *TA:* 5.79 G/L    *Alcohol:* 15.3%

CHALK HILL ESTATE VINEYARDS & WINERY

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