



# CHALK HILL

ESTATE BOTTLED

## 2011 SAUVIGNON BLANC

### VINEYARD

Since its founding in the 1972, Chalk Hill Estate has been recognized as one of California's benchmark producers. Our 1300+-acre property is located at the convergence of a number of diverse climates, soils and terrains in the northeastern hills of Sonoma County. The complexity of the terroir enables us to produce an extraordinary range of wines from nearly 300 acres of vineyards woven amongst the native oak woodlands, meadows and streams. This Sauvignon Blanc features fruit from our estate Oak Hill Vineyard and a hillside block directly across from the winery.

### WINEMAKING

A cool, wet spring and heavy rains in early June affected the set and reduced the potential size of the crop. July and August were also unseasonably cool. Fortunately, we had low yields, which hastened ripening and allowed us to harvest fully ripe fruit between September 26 and October 2. The juice was fermented with native and cultured yeast in a combination of stainless steel and French oak barrels (12% new). Regular lees stirring for 10 months imparted additional richness and complexity to the wine. The final blend features 90% Sauvignon Blanc, 7% Sauvignon Gris and 3% Sauvignon Musque. ~

### TASTING

While this Sauvignon Blanc is long on richness and concentration, it also displays the structure and elegance of a cool growing season. The nose is suffused with pineapple, lychee, pear, orange blossoms and thyme. The palate is all lemon, grapefruit, mango and blood orange. While this wine shows beautifully now, its firm acid and low pH suggest it will improve over the next few years.

### HARVEST DATA

*Harvest Dates* SEPTEMBER 26 - OCTOBER 2, 2011

*Average Yields* 3.6 TONS/ACRE

*Average Brix at Harvest* 24.5°

### FERMENTATION / AGING DATA

BARREL FERMENTATION WITH NATIVE AND CULTURED YEAST;  
REGULAR BÂTONNAGE; NO MALOLACTIC FERMENTATION

*Cooperage* 43% STAINLESS STEEL DRUMS  
AND 57% FRENCH OAK, 12% NEW

*Barrel Aging* 10 MONTHS

### WINE DATA

*Blend* 90% SAUVIGNON BLANC, 7% SAUVIGNON GRIS,  
3% SAUVIGNON MUSQUE

*Bottling Date* JULY/AUGUST, 2012

*pH* 3.39      *TA* 6.3 G/L      *Alcohol* 14.8%

CHALK HILL ESTATE VINEYARDS & WINERY

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