



CHALK HILL

ESTATE BOTTLED
2012 SAUVIGNON BLANC

THE 2012 SAUVIGNON BLANC captures the exotic, vibrant and complex fruit character of our estate-grown grapes. The vineyards are ideally situated to take advantage of soil changes and exposure to sun and wind. Sauvignon Gris and Sauvignon Musque add layers of flavor and interest to the blend. In the winery, we preserve the distinctive aromatics of the grapes by minimizing exposure to air and fermenting in a combination of stainless steel and neutral French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

2012 was a dream vintage, coming on the heels of a few challenging years. The rainy spring and warm, even summer temperatures were perfect for growing beautiful grapes. Quality is excellent across the board. Aromas of nectarine, lime, mango, and lemon blossoms echo its palate, round in texture yet refreshingly crisp. Pairing well with anything from fresh salads and sautéed vegetables to grilled seafood and pasta, it is a versatile food partner.

HARVEST

Harvest Date: SEPTEMBER 17 - OCTOBER 1, 2012

Average Yields: 4.3 TONS/ACRE

Average Brix at Harvest: 24.6°

FERMENTATION / BARREL

BARREL FERMENTATION WITH NATIVE AND CULTURED YEAST;
REGULAR BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage: 55% FRENCH OAK, 8% NEW,
45% STAINLESS STEEL DRUMS

Barrel Aging: 10 MONTHS

WINE

Blend: 85% SAUVIGNON BLANC, 11% SAUVIGNON GRIS,
4% SAUVIGNON MUSQUE

Bottling Date: JULY 26 - 31, 2013

pH: 3.38 *TA:* 5.9 G/L *Alcohol:* 14.7%