



CHALK HILL

ESTATE BOTTLED

2020 SAUVIGNON BLANC

Our 2020 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, different aspects, and exposures to sun and wind. Sauvignon Gris and Sauvignon Musqué 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 with carefully selected cultured yeast in a combination of stainless steel and French oak. Aging on the lees with regular stirring bring all the elements together, giving us a complete and harmonious wine.

The 2020 vintage was a dry growing season, with only a few spring showers, but we had good fruit-set and cluster development. Our Sauvignon Blanc grapes came in perfectly ripe and beautiful at harvest. Our 2020 Sauvignon Blanc opens with aromas of lemon curd, grapefruit and white flower. The palate is clean and crisp with flavors of mango and honeydew melon flowing through the long, juicy finish.

HARVEST

Harvest Dates: AUGUST 24 - SEPTEMBER 24, 2020

Average Yields: 6.2 TONS/ACRE

Average Brix at Harvest: 24.3°

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

BI-WEEKLY BÂTONNAGE FOR THREE MONTHS

Cooperage: 59% FRENCH OAK (13% NEW), 41% STAINLESS STEEL

Barrel Aging: 7 MONTHS

WINE

Blend: 90% SAUVIGNON BLANC, 7% SAUVIGNON GRIS,
3% SAUVIGNON MUSQUÉ

Bottling date: MAY 2021

pH: 3.15 *TA:* 6.594 G/L *Alcohol:* 14.6%

CHALK HILL ESTATE VINEYARDS & WINERY

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