



CHALK HILL

WRIGHT CREEK
2017 CHARDONNAY

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 is composed of clone 15 and 17 grown in our Wright Creek Estate Vineyard. Clone 15 originated in Prosser, Washington and clone 17, or the “Robert Young” clone, originally came from the Wente Vineyard in the 1960’s.

Each Chardonnay barrel is unique, from variations in the barrels themselves to the particular native yeast population that ferments the juice in that barrel. When blending our club Chardonnays, we choose the specific barrels that best show off the characteristics of that vineyard. For our 2017 Wright Creek Chardonnay, those characteristics are aromas of lemon cream, yellow tangerine, floral jasmine and a subtle minerality. A luxurious mouth-feel fills the palate with rich flavors of lemon meringue, tangerine, buttered croissant, and vanilla. The finish is long, layered and deeply satisfying.

HARVEST

Harvest Dates: SEPTEMBER 22, 2017

Average Yields: 3.79 TONS/ACRE

Average Brix at Harvest: 23.6°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 73% NEW

Barrel Aging: 15 MONTHS

WINE

Blend: 100% CHARDONNAY

Bottling Date: JANUARY 2019

pH: 3.37 *TA:* 6.60 G/L *Alcohol:* 14.9%