



CHALK HILL

ESTATE BOTTLED
2012 CHARDONNAY

THE CHALK HILL 2012 ESTATE CHARDONNAY captures the vibrant, complex and classic character of our estate-grown grapes. We are dedicated to making exceptional Chardonnay, and no detail is overlooked. In the vineyard, focused planting of the ideal clone on each vineyard block, managing yields for optimum ripeness and balance, and the work of a dedicated crew are among the keys to our success. Chardonnay is a winemaker's grape, molded into its most interesting self by native yeast fermentation and aging in carefully chosen French oak barrels and frequent lees stirring. It is a labor-intensive wine, but the rewards are most certainly worth the hard work and attention.

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. This Chardonnay exhibits beguiling aromas of limes, orange blossoms, peaches and toasted almonds with a bit of spice from the barrels. Flavors of red apples, pears and cream follow. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception.

HARVEST

Harvest Dates: OCTOBER 4 – OCTOBER 16, 2012
Average Yields: 4.75 TONS/ACRE
Average Brix at Harvest: 24.8°

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE
Cooperage: 100% FRENCH OAK, 40% NEW
Barrel Aging: 11 MONTHS

WINE

Blend: 100% CHARDONNAY
Bottling Date: BOTTLED UNFILTERED IN AUG. & DEC. 2013
pH: 3.65 *TA:* 5.4 G/L *Alcohol:* 14.9%