



CHALK HILL

RUSSIAN RIVER VALLEY

2020 CHARDONNAY

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our estate vineyards in the hills of northeastern Sonoma County. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, in addition to our Estate Chardonnay, we started producing our first Russian River Valley Chardonnay in 2018. This wine comes from select Foley family-owned estate vineyards in the Russian River Valley AVA, ensuring sustainability, outstanding quality, consistency and complexity in the wine.

WINEMAKING

The 2020 vintage was dry with only a few spring showers. We had a relatively early bud-break, but still good fruit-set and cluster development. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. The fruit was harvested August 25th - September 23rd in the cool, early morning hours to preserve vibrant character. After a 20-30 day fermentation in stainless steel tanks, the wine was then transferred to barrel where it aged sur lie in 10% new, 20% one-year European oak for 7 months.

TASTING

This 2020 Russian River Valley Chardonnay leads with a fresh bouquet of yellow peach, baked apple, and lemon that draw you in with underlying notes of vanilla and spice. Round, rich and versatile, this chardonnay has notes of creamy lemon custard, poached pear, almond, and baked spices with a round mouth-feel and lingering finish. Pair it with a variety of dishes such as seared scallops in an herb-butter sauce.

HARVEST DATA

Harvest Dates: AUGUST 25TH - SEPTEMBER 23RD, 2020

Average Brix at Harvest: 24°

FERMENTATION / AGING DATA

BI-WEEKLY BÂTONNAGE; 100% MALOLACTIC FERMENTATION

Cooperage: EUROPEAN OAK, 10% NEW, 20% ONE-YEAR-OLD

Barrel Aging: 7 MONTHS SUR LIE

WINE DATA

Blend: 100% CHARDONNAY

pH: 3.52 *TA:* 5.8 *Alcohol:* 14.5%

