



CHALK HILL

ESTATE BOTTLED

2006 CHARDONNAY

THE 2006 CHALK HILL ESTATE CHARDONNAY is creamy and complex, opening up to reveal intricate aromas and flavors as it breathes in the glass. Barrel fermented with native yeasts and bottled without fining or filtration, this wine experienced a gentle and natural progression from grape to bottle. Aromas of honeysuckle, ginger, and white peach precede a slight flintiness and fresh cream. The palate combines Asian pear, jasmine blossom, and a *sur-lie* creaminess with an earthy, wet-stone minerality. ~

HARVEST INFORMATION

Harvest Dates SEPTEMBER 28 – NOVEMBER 1, 2006

Clones 23 DIFFERENT INTERNATIONAL CLONES

Average pH 3.63 *Average T.A.* 5.4 *Average Brix* 25

FERMENTATION DATA

100% NATIVE YEAST FERMENTATION IN BARREL
WITH DAILY BÂTONNAGE

100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE

WINE INFORMATION

Cooperage 43% NEW FRENCH OAK (FRANÇOIS FRÈRES)

Barrel Age 14 MONTHS

pH 3.70 *T.A.* 5.0 *Alcohol* 14.8%

Bottling UNFINED, UNFILTERED — APRIL 29–MAY 10, 2008

Volume 14,000 CASES

Mark Lingenfelder

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Jordan Fiorentini

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CHALK HILL ESTATE VINEYARDS & WINERY

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