

BENT OAK

WINERY



CHALK HILL 2018

The Wine:

Chalk Hill is defined by its warm climate and volcanic white ash that characterize its soils and give it its name. Our Chardonnay reflects that warmth and the moderating evening coolness that allows this wine to fully develop and express itself with perfume nose and hints of citrus, green apple, and pear. We age our Chardonnay sur-lie in French Oak barrels for complexity, structure and smooth overall mouth feel.

AVA:

The Chalk Hill AVA is located in Sonoma County, covering the northeast corner of the Russian River AVA, just east of Route 101 near the town of Windsor. The name Chalk Hill comes from the unique volcanic soil of chalky white ash which has shown itself to perform well with planting of white varietals such as Chardonnay and Sauvignon Blanc. Compared to the rest of the Russian River Valley, the Chalk Hill region is relatively warm due to a thermal belt that runs through the area and harvests tend to come earlier, to the benefit of white varietals.

Wine Makers Notes:

The warm climate of Chalk Hill yields grapes that build sugar fast while maintaining considerable acidity. As such, a full malolactic fermentation was performed with a low diacetyl producing strain. We aged our Chardonnay sur lie (on light lees) in new white wine select French Oak barrels as well as older barrels to impart structure, complexity, and smooth overall mouthfeel.

Recommended Food Pairings:

Bass, Scallops, Shrimp, Snapper, Veal Paillard

Technical Data

pH – 3.67
TA – 0.67/100mL
SO2 – 50mg/L
A/V – 13.2%

Production

249 cases

Bent Oak Winery
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