

Calluna

2022 Estate Blanc Chalk Hill - 2022 California, United States



Type:	White Still Wine
Ingredients:	85% Sauvignon, 15% Semillon
Region:	California, Sonoma County
Farming Methods:	Hand harvested
Total Production:	768 cases
Soil:	Clay-Loam underlain with fractured shale and sandstone.
Climate:	A relatively cool climate with minimal frost exposure and maximum sunshine.
Fermentation:	Barrel-fermented and barrel-aged primarily in neutral French oak, with approximately 10% new oak. No malolactic fermentation.
Winemaker:	David Jeffrey
Elevage:	Aged for 6 months in mostly neutral French oak barrels, with approximately 10% being new.

ABV	13.00%	Sizes	750ml
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ABOUT THIS BOTTLE

Calluna Vineyards took root in Sonoma County in 2005 with 12 acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone. This wine presents an aromatic bouquet with notes of white flowers, citrus blossoms, and fresh herbs. On the palate, the 2022 Calluna Estate Blanc delivers vibrant flavors of lemon and lime, subtle hints of white peach, and a touch of fresh-cut grass. The wine is characterized by a crisp and refreshing mouthfeel, medium body with good weight, and a long, mineral-driven finish.