

# Calluna

## 2021 Estate Blanc Chalk Hill

California, United States



Type:	White Still Wine
Ingredients:	72% Sauvignon, 28% Semillon
Region:	California, Sonoma County
Farming Methods:	Hand harvested
Total Production:	708 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. Calluna's Estate Blanc is sourced from a 2.5-acre block of Sauvignon Blanc and Semillon planted on the northeast slope of the vineyard in 2013. This wine exhibits bright acidity, moderate alcohol, and great depth of flavor. The varietals complement each other, with the rounder, honey-like tones of Semillon providing a counterpoint to the citrus, mineral, and sharper notes of Sauvignon Blanc. Barrel fermentation and aging further harmonize the wine, resulting in a graceful blend that is well-suited for the dining table and has the potential to age for many years.