



2022 CALLUNA ESTATE BLANC

Calluna's Estate Blanc comes from our 2.5 acre block of Sauvignon Blanc and Semillon planted on the northeast slope of the vineyard in 2013. This is a wine of bright acidity, moderate alcohol, and great depth of flavor. These varietals complement each other as the rounder and honey-like tones of the Semillon are a counterpoint to the citrus, mineral and sharper tones of the Sauvignon Blanc. The barrel fermentation and barrel aging further harmonize the wine, giving us a graceful wine, which belongs at the table and will potentially age for many years.

In 2022, the final blend for the Estate is comprised of:

85% Sauvignon Blanc

15% Semillon

TECHNICAL DETAILS

Appellation

Chalk Hill

Harvest dates

Sauvignon Blanc: August 25

Semillon: August 25

Winemaking

Barrel fermented and barrel aged in mostly neutral French oak, about 10% new oak.

No Malolactic fermentation.

Cooperage

Aged for 6 months. Mostly neutral used French oak barrels (about 10% are new).

pH

3.3

Alcohol

13.3%

Production

768 cases

Release date

March 2024

ABOUT CALLUNA VINEYARDS

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.

DAVID A. JEFFREY, *Winemaker and Founder*

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State's Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.