



CHALK HILL

ESTATE BOTTLED
2008 ESTATE RED

VINTAGE

An unusually dry winter and early spring were followed by a severe frost in April. That event, coupled with a May heat spell during bloom, led to lower-than-normal crop levels. The summer was dry and relatively warm until a burst of heat in early September. We harvested each individual lot of fruit based on physiological ripeness and flavor.

WINEMAKING

Our second vintage of Estate Red, the 2008 is a worthy successor to its highly acclaimed predecessor. A proprietary blend created from Bordeaux varieties, it is the ultimate expression of our estate. The fruit came from low yielding, exposed, rocky, hillside sites on our property. To preserve the inherent character of the fruit, we harvested and vinified each lot separately. The wine spent 20 months in French oak barrels (54% new) and was bottled unfiltered.

TASTING

Deep, dark and dense, our 2008 Estate Red has a compelling bouquet packed with cherries, cassis, blackberries and cardamom. The palate is lush and concentrated with layers of blackberries, blueberries, hazelnut and cocoa. The supporting tannins are nicely concealed by the lush, opulent texture. While it shows surprisingly well now, this wine will only get better with time.

HARVEST DATA

Harvest Dates HARVEST DATES SEPTEMBER 8 - OCTOBER 30, 2008
Average Yields 1.67 TONS/ACRE
Average Brix at Harvest 27.8°

FERMENTATION / AGING DATA

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE
Cooperage 100% FRENCH OAK, 54% NEW
Barrel Aging 20 MONTHS

WINE DATA

Blend 47% CABERNET SAUVIGNON, 28% MALBEC,
15% MERLOT, 6% PETIT VERDOT,
2% SYRAH, 2% CARMÉNÈRE
Bottling Date MARCH 2011
pH 3.96 *TA* 5.2 G/L *Alcohol* 15.6%