



CHALK HILL

Reviews & Accolades

ESTATE RED 2008

RESTAURANT WINE MAGAZINE

June 2010

5 Stars

Very deeply colored. Rich, fleshy, and complex in style, this is a very powerful blend with a long, lightly tannic finish. It tastes of black licorice, cassis, blackberry, toast, and spicy oak. Can be aged. 47% Cabernet Sauvignon, 28% Malbec, 15% Merlot, 6% Petit Verdot, 2% Syrah, 2% Carmenere. Aged 20 months in French oak barrels, 54% new. Unfiltered. The best wine we've tasted from Chalk Hill."

WINE SPECTATOR

James Laube, 2011

88 Points

Ripe and fleshy, with appealing plum and berry jam flavors that are intense and complex, ending on a simpler note. Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Syrah and Carmenère. Drink now through 2017.

CONNOISSEURS' GUIDE TO CALIFORNIA WINE

December 2011

90 Points

Intense, highly ripened and perilously close to being too much, this dramatic, big-bodied red blend hews to the no-holds-barred opulence that has become a signature trait of Chalk Hill's wines of late. Those who hold that less is more will not find special pleasure here, but folk who fancy rich oak, ripeness and swagger need look no further. We admit that it is too hot for its own good and that we would not try pairing it with anything less than very flavorful foods, but when held for a few years and matched with savory, slowly braised lamb shanks, it has the potential shine brightly."