



CHALK HILL

ESTATE VINEYARDS & WINERY

LETTER FROM THE WINEMAKER

We're welcoming spring with open arms here at Chalk Hill. Thanks to all of the rain we've had this year, Sonoma County is especially pleasant with spectacular views of lush and bright green hillsides surrounding our vineyards.

What's even more exciting are our new releases! These wines are perfect for enjoying with good friends, family and delicious spring time dishes. Our 2016 Estate Chardonnay is our flagship wine. Much thought goes into making this Chardonnay. Barrel choices alone - from the coopers and toast levels to the percentage of new oak - make a huge difference in the flavor and finish of the wines. No single characteristic stands out - the fruit, oak, acid and alcohol are in perfect balance. Our Chardonnay is known for its long, rich and elegant finish, and this vintage is no exception. For a wonderful spring time food pairing, try enjoying this wine with white truffle risotto, crab cakes, halibut, chanterelle mushrooms or pasta primavera.

The 2017 Chairman's Zinfandel is made exclusively for our wine club and tasting room. The grapes come from our Trenton Road vineyard, in the heart of the Russian River Valley. Primarily planted with Pinot Noir, there is one small block on a west-facing hillside that is tailor-made for Zinfandel, the Lions Ridge West Block. This Zinfandel finishes long and smooth with sweet tannins and spice, making it a perfect pairing with barbequed meats or richly spiced dishes.

Finally, our 2016 Chairman's Malbec came from two blocks at our 56-acre Estate West vineyard located on a contiguous piece of property just across Chalk Hill Road from the winery. These west-facing sites feature clay, rock and loam soils that are perfect for Malbec. The silky texture and bold, dark fruits offer a wine that will drink well on a cool spring evening out by the fire pit.

I hope you enjoy these wines coupled with the warmer weather and beauty of spring.

Cheers,

Courtney Foley, Winemaker



WINE SHIPMENT

2016 ESTATE CHARDONNAY

TASTING

OUR 2016 ESTATE CHARDONNAY EXPRESSES BEGUILING AROMAS OF LEMON MERINGUE, ORANGE BLOSSOM AND A HINT OF TOASTED ALMOND FROM THE OAK INFLUENCE. BALANCED AND FULL WITH CONCENTRATED FLAVORS OF MEYER LEMON, YELLOW APPLE, AND CRÈME BRÛLÉE FOLLOW ON THE PALATE.

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION

100% MALOLACTIC FERMENTATION

WITH BI-WEEKLY BÂTONNAGE

Cooperage 100% FRENCH OAK, 42% NEW

Barrel Aging 11 MONTHS

WINE

Blend 100% CHARDONNAY

Bottling Date DECEMBER 2017

pH 3.65 TA 5.45 g/L Alcohol 14.9%

RETAIL PRICE - \$42

2017 CHAIRMAN'S ZINFANDEL

TASTING

THIS WINE OFFERS JUICY, MOUTHWATERING AROMAS OF WILD BERRIES, MARASCHINO CHERRY, DARK CHOCOLATE AND A HINT OF BLACK PEPPER. THE PALATE IS VIBRANT WITH BRIGHT ACIDITY AND FLAVORS OF RASPBERRY, PLUM, CASSIS AND SAVORY HERBACEOUS NOTES. THIS ZINFANDEL FINISHES LONG AND SMOOTH WITH SWEET TANNINS AND SPICE.

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION

WITH MONTHLY BÂTONNAGE

Cooperage 100% FRENCH OAK, 40% NEW

Barrel Aging 10 MONTHS

WINE

Blend 100% ZINFANDEL

Bottling Date AUGUST 6, 2018

pH 3.68 TA 6.84 g/L Alcohol 15.5%

RETAIL PRICE - \$52

2016 CHAIRMAN'S MALBEC

TASTING

OUR 2016 MALBEC IS DARK AND BOLD, WITH CONCENTRATED FLAVORS OF RIPE PLUM, BLACKBERRY, ESPRESSO AND CRACKED PEPPER. DENSE TANNINS AND A SILKY TEXTURE ROUND OUT THE PALATE WITH A SUBTLE GAMEY CHARACTER ON THE FINISH. THIS WINE WILL AGE WONDERFULLY OVER THE NEXT 6-8 YEARS.

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage 100% FRENCH OAK, 71% NEW

Barrel Aging 21 MONTHS

WINE

Blend 100% MALBEC

Bottling Date JULY 13, 2018

pH 3.91 TA 5.49 g/L Alcohol 15.4%

RETAIL PRICE - \$65

REORDER SPECIAL

Enjoy 30% savings on re-orders of current club wines. Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order, please visit www.chalkhill.com, or contact us at 866.221.6467 or wineclub@chalkhill.com. Offer expires June 3, 2019.