



CHALK HILL

ESTATE VINEYARDS & WINERY

A VIEW FROM THE WINEMAKER

Dear Friends,

We are very excited to welcome our newest addition to the Chalk Hill team, Senior Winemaker, Michael Beaulac. Joining our team this February, Michael brings over 30 years of experience in the wine industry, and is looking forward to working with the team to lead Chalk Hill.

Michael serendipitously got his start at Murphy-Goode when Tim Murphy himself offered him a job one night while he was running a Portland, Maine jazz dinner club. He accepted and moved to Sonoma County in 1989 and has never looked back. Fast-forwarding several years later, he worked his way up in the industry working as cellar master at Merry Edwards, and then Vice President of St. Supéry Vineyards in Rutherford in 2001 where he worked closely with Michel Roland and Denis Dubourdieu. With years of experience and a deep understanding of the Napa Valley, he then became General Manager and winemaker at Napa's Pine Ridge Vineyards in 2009 where he oversaw the estate's 160 acres.

After 23 years in Napa Valley, he looks at this role at Chalk Hill in Sonoma County as a sense of returning home. When we asked him about his new role at Chalk Hill, he explained, "There is an amazing sense of place, and history here. We have our own Chardonnay Clone 97—that really speaks to the incredible dedication to the varietal and quality of winemaking here. Chalk Hill has established itself as a world-class producer of Chardonnay from the beginning. That is exciting in itself, but the estate is also exciting for its incredible diversity. Our vineyard team has worked for over forty years trying to match the correct grape variety and clone to the myriad soil types, exposures, and microclimates; I'm excited to work with our team, the fruit from these vines, and to continue to refine and perfect the wines that come from this beautiful estate."

Please join us in welcoming Michael, and we look forward to the time when we can resume winemaker dinners, events, and our other wine club experiences with you all!

- Darrell Holbrook,
Winemaker

2019 OAK HILL SAUVIGNON GRIS TASTING

OUR SAUVIGNON GRIS HAS A WONDERFUL BALANCE OF FINESSE AND CONCENTRATION. THIS 2019 TYPIFIES THAT CONTRAST WITH ITS WEIGHT AND FRESHNESS. THIS WINE IS SWARMING WITH AROMAS OF PINK GRAPEFRUIT, KAFFIR LIME, GARDENIA BLOSSOMS, VANILLA AND A HINT OF SMOKE. THE MOUTHWATERING PALATE IS JUICY WITH FLAVORS OF CITRUS, MEYER LEMON, AND SPICE.

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE
Cooperage: 100% FRENCH OAK, 13% NEW
Barrel Aging: 7 MONTHS

WINE

Blend: 100% SAUVIGNON GRIS
Bottling Date: APRIL 2020
pH 3.17 TA 7.02 g/L Alcohol 14.9%

RETAIL PRICE - \$40

2017 SYRAH TASTING

OUR 2017 SYRAH PRESENTS AROMAS OF DARK BERRIES, WILD GAME AND BLACK TEA. ON THE PALATE, INDULGENT FLAVORS OF DARK CHOCOLATE, CLOVE, VANILLA AND BOYSENBERRY JAM DELIGHT THE SENSES. THIS WINE IS BIG, OFFERING AN INKY COLOR AND LAYERS OF RICH, DENSE CHARACTERS MELDING SEAMLESSLY WITH SILKY TANNINS.

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION
Cooperage: 100% FRENCH OAK (75% NEW)
Barrel Aging: AGING: 22 MONTHS

WINE

Blend: 100% SYRAH
Bottling Date: JULY 2019
pH 3.88 TA 5.25 g/L Alcohol 15.5%

RETAIL PRICE - \$65

2017 CLARA'S VINEYARD RED TASTING

THE 2017 CLARA'S VINEYARD RED IS A BLEND OF 80% CABERNET SAUVIGNON, 15% PETIT VERDOT, AND 5% SYRAH. DECADENT AROMAS OF BLACKBERRY, LEATHER, CIGAR BOX AND DARK CHOCOLATE LEAD TO A DENSE AND COMPLEX PALATE. BOLD AND LAYERED, THE 2017 CLARA'S IS AN ELEGANT WINE THAT WILL CONTINUE TO EVOLVE FOR YEARS TO COME.

ENJOY NOW OR CELLAR FOR THE NEXT 15+ YEARS.

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE
Cooperage: 100% FRENCH OAK, 76% NEW
Barrel Aging: 21 MONTHS

WINE

Blend: 80% CABERNET SAUVIGNON,
15% PETIT VERDOT, 5% SYRAH
Bottling Date: JULY 8, 2019
pH 3.79 TA 6.76 g/L Alcohol 15.1%

RETAIL PRICE - \$85

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. Reorder offer expires May 31, 2021.