



CHALK HILL

Celebrating **50** of Winemaking
YEARS

A VIEW FROM THE WINEMAKER

Dear Wine Club Members,

Spring is a much-anticipated time of year for us as we mark the start of the new growing season. Brad, our Estate Gardener, tells me our culinary organic garden is lively with spring lettuce, artichoke, asparagus, and mushrooms. We had our first **50th Anniversary Spring Winemaker Dinner** at Chalkboard Restaurant, the first of four in this seasonal dinner series highlighting fresh and inventive garden-to-table fare paired with select library and small block wines. It was a wonderful chance for me to meet some of you, and I hope to see those who could not make this one at our next event in June.

Now that we've officially reached bud break, first leaf and second leaf, Brian, our Vineyard Manager, is out in the vineyards daily ensuring the vines are happy and healthy at this pivotal stage. The estate vineyard is a beautiful sight to see; the vines are lively with new growth, and the warmer weather of the season inspires us to enjoy fresh spring food and wine pairings from garden-to-table.

Included in your spring allocation is our first new chardonnay release to mark our 50th Anniversary, the **2020 Carol Ann's Oak Hill Chardonnay**. This wine was especially unique as we worked with Proprietor Carol Ann Foley to create her "perfect" chardonnay - a fresh, crisp, fruit-forward, and balanced yet lighter style with notes of Fuji apple, lemon, tropical fruit and a hint of vanilla. This wine comes from our Oak Hill block and is made with our

Chalk Hill Proprietary Clone 97. Our next two wines are the **2018 Clara's Vineyard Red** and **2018 Estate Red**. They are wonderful aside seasonal pairings such as a mushroom tartine, or a rich New York Strip steak grilled to perfection.

Finally, you may have noticed an extra enclosure this month: our **spring mix lettuce seeds** to begin planting your spring garden so that you can celebrate the season along with us at home. Find more inspiration to celebrate spring on our website for more seasonal pairings and recipes from Chef Alec Graham. We hope you enjoy the warmer weather, new wines, and vibrance of spring as much as we do.

Cheers,
Michael Beaulac, *Senior Winemaker*



Spring lettuce fresh from our garden

FEATURED WINES

2018 CLARA'S RED

TASTING

DECADENT AROMAS OF BLACKBERRY, LEATHER, BLACK TEA AND ANISE LEAD TO A DENSE AND COMPLEX PALATE. FLAVORS MIMIC THE ENTICING AROMAS, ADDING DARK CHOCOLATE AND NOTES OF CLOVE. BOLD AND LAYERED, THE 2018 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

CULTURED YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH BÂTONNAGE
Cooperage: 100% FRENCH OAK, 87% NEW
Barrel Aging: 21 MONTHS

WINE

Blend: 85% CABERNET SAUVIGNON, 10% PETIT VERDOT,
5% SYRAH
Bottling Date: JUNE 23, 2020
Bottled: UNFINED & UNFILTERED
pH 3.60 TA 5.58 G/L Alcohol 15.6%

2018 ESTATE RED

TASTING

OUR 2018 ESTATE RED OPENS WITH BOLD AND INTENSE AROMAS OF BLACK CHERRY, ANISE, TOBACCO LEAF, LEATHER AND DARK CHOCOLATE. THE PALATE IS RICH AND SMOOTH WITH LAYERS OF VANILLA, SPICE, DARK FRUIT AND BLACK TEA. THIS WINE WILL AGE BEAUTIFULLY OVER THE NEXT 15 YEARS.

FERMENTATION / BARREL

STAINLESS STEEL FERMENTATION WITH PUMPOVERS
100% MALOLACTIC FERMENTATION WITH BÂTONNAGE
Cooperage: 100% FRENCH OAK, 61% NEW
Barrel Aging: 21 MONTHS

WINE

Blend: 54% CABERNET SAUVIGNON, 34% MALBEC,
10% PETIT VERDOT, 2% CARMÉNÈRE
Bottling Date: FEBRUARY 2021
Bottled: UNFINED & UNFILTERED
pH 3.69 TA 5.62 G/L Alcohol 15.5%

2020 CAROL ANN'S OAK HILL CHARDONNAY

TASTING

THIS WINE REFLECTS PROPRIETOR CAROL ANN FOLEY'S FAVORITE STYLE OF CHARDONNAY. FRESH, CRISP, FRUIT-FORWARD, AND BALANCED YET LIGHTER IN STYLE, IT DISPLAYS NOTES OF FUJI APPLE, LEMON PEEL, PEACH, GUAVA, PINEAPPLE AND A HINT OF VANILLA. THIS WINE COMES FROM OUR OAK HILL BLOCK AND IS MADE WITH OUR CHALK HILL PROPRIETARY CLONE 97 WHICH IS ONLY FOUND ON OUR ESTATE.

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE
Cooperage: 100% FRENCH OAK, 60% ONE-YEAR AND 40% TWO-YEAR-OLD OAK
Barrel Aging: 15 MONTHS

WINE

Blend: 100% CHARDONNAY
Bottling Date: DECEMBER 2, 2021
Bottled: UNFINED & UNFILTERED
pH 3.49 TA 5.79 G/L Alcohol 15.3%

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 May 23, 2022.