



CHALK HILL

CHAIRMAN'S CLUB

2017 CABERNET SAUVIGNON

SINCE IT'S FOUNDING IN 1972, Chalk Hill Estate has been recognized as one of California's benchmark producers. Our 1300+-acre property is located at the convergence of a number of diverse climates, soils and terrains in the northeastern hills of Sonoma County. The fruit for our 2017 Cabernet Sauvignon comes from selected blocks on our 56-acre Estate West vineyard located on a contiguous piece of property just across Chalk Hill Road. This warm, protected site features rocky, porous volcanic soils that are ideal for red Bordeaux varieties.

2017 began with heavy rains in winter which reinvigorated the vineyards going into bud break. The region had sunny days throughout the spring and summer, and a heat spike in August which propelled the harvest schedule. Our 2017 Cabernet Sauvignon displays inviting aromas of black cherry, plum and tobacco leaf. Big and bold flavors of dark fruit are balanced by earthy notes of dried herbs. It's soft velvety tannins frame a sophisticated finish of warm vanilla.

HARVEST

Harvest Dates: OCTOBER 12-16, 2017

Average Yields: 2.1 TONS/ACRE

Average Brix at Harvest: 26°

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage: 100% FRENCH OAK, 75% NEW

Barrel Aging: 18 MONTHS

WINE

Blend: 100% CABERNET SAUVIGNON

Bottling Date: JULY 8, 2019

pH: 3.79 *TA:* 5.56 G/L *Alcohol:* 15.4%