



CHALK HILL

CHAIRMAN'S CLUB

2015 SYRAH

WE HAVE A SPECIAL LOVE FOR SYRAH at Chalk Hill Estate. Our location in the Chalk Hill AVA in the warm end of the cool Russian River Valley is perfect for bringing out all the unique characteristics of this fabulous variety. Our Syrah is planted on a steep southwest-facing hillside, made up of rocks and volcanic soil. It's as close to the Rhone Valley as we get!

2015 was another prime vintage with moderate temperatures throughout the spring and summer. We brought in a bountiful crop of very tasty fruit. Our 2015 Syrah has inviting aromas of boysenberry jam, mulberry, black olive and cloves. Gamey, rich and luscious flavors of blackberry, boysenberry and white pepper round out the palate. Smooth, thick tannins offer a massive palate with incredible depth and persistence. This wine can be enjoyed over the next several years and pairs well with grilled lamb, steak, and other red meats.

HARVEST

Harvest Dates: SEPTEMBER 29, 2015

Average Yields: 1.8 TONS/ACRE

Average Brix at Harvest: 26.0°

FERMENTATION / BARREL

STAINLESS STEEL FERMENTATION WITH PUMPOVERS

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage: 100% FRENCH OAK, 80% NEW

Barrel Aging: 21 MONTHS

WINE

Blend: 100% SYRAH

Bottling Date: JULY 2017

pH: 3.87 *TA:* 5.3 G/L *Alcohol:* 15.4%