



CHALK HILL

SONOMA COAST
2018 PINOT NOIR

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our Estate vineyards in the hills of northeastern Sonoma County. For four decades we have studied, prodded and coaxed our complex terroir to ensure that our Estate wines deliver vivid aromatics, commanding flavors, great character and regional accuracy. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, starting with the 2012 vintage, we started producing our first Sonoma Coast Pinot Noir. This 2018 Sonoma Coast Pinot Noir comes from extraordinary vineyards throughout Sonoma County consisting primarily of Foley Family Estate Vineyards. Our Sonoma Coast Pinot Noir features fruit from some of the best sites in Carneros, Russian River Valley, Sonoma Valley, and Sonoma Coast.

WINEMAKING

The 2018 growing season was one of the most consistent in recent memory. Mild spring weather led to prime fruit set and ideal growing conditions to set the stage for producing the perfect Pinot Noir. The temperate weather allowed for an extended hang-time and substantial ripening without ever being exposed to raisining. The fruit for this 2018 Pinot Noir was brought into the winery from September 10 – October 28, 2018 at optimal ripeness.

TASTING

Our 2018 Sonoma Coast Pinot Noir is dark ruby in color and displays expressive aromas of black cherry and plum backed by subtle notes of mocha and vanilla. The palate is medium bodied with bright acidity and juicy flavors that are characteristic of this cool-climate region. Our Pinot Noir finishes with velvety soft tannins and lingering notes of dark chocolate. This is a fruit-forward, approachable and elegant wine that should be enjoyed upon release.

HARVEST DATA

Harvest Dates: SEPTEMBER 10 - OCTOBER 28, 2018
Average Brix at Harvest: 22.5°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION
Cooperage: HUNGARIAN OAK BARRELS, 25% NEW
Barrel Aging: 10 MONTHS

WINE DATA

Blend: 100% PINOT NOIR
pH: 3.46 *TA:* 6.5 G/L *Alcohol:* 13.3%

