



CHALK HILL

SONOMA COAST
2017 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 nearly fifty years, 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 2011 vintage, we began producing our first Sonoma Coast Pinot Noir. The 2017 Sonoma Coast Pinot Noir features fruit from some of the best sites in the Sonoma Coast including the sub-AVAs of the Russian River Valley, Carneros, and Sonoma Valley.

WINEMAKING

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. A few heat spells in June were followed by moderate temperatures in July. Then, a heat spike in the last weekend of August through beginning of September propelled the harvest schedule and helped intensify fruit flavors. The fruit for this 2017 Pinot Noir was brought into the winery from September 26 – September 29, 2017 at optimal ripeness.

TASTING

Our 2017 Sonoma Coast Pinot Noir is dark ruby in color and displays expressive aromas of bright cherry, toasty oak, clove and baking spices. The palate is medium bodied with bright acidity and juicy flavors that are characteristic of this cool-climate region such as cherry and strawberry, with subtle notes of dried herbs. Our Pinot Noir finishes with velvety soft tannins and lingering notes of vanilla oak. This is a fruit-forward, approachable and elegant wine that should be enjoyed upon release.

HARVEST DATA

Harvest Dates: SEPTEMBER 26 - SEPTEMBER 29, 2017
Average Brix at Harvest: 26.4°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION
Cooperage: FRENCH OAK BARRELS
Barrel Aging: 9 MONTHS

WINE DATA

Blend: 100% PINOT NOIR
pH: 3.6 *TA:* 6.9 G/L *Alcohol:* 14.4%

