



# CHALK HILL

SONOMA COAST  
2022 PINOT NOIR

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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 2022 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.

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WINEMAKING

The 2022 vintage was a challenging growing season with a second consecutive year of drought. This resulted in smaller canopies and more exposed fruit leading to smaller, more concentrated juice. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity and beautifully balanced fruit. The fruit was harvested August 25th - September 12th at night, to preserve vibrant fruit character balance of this year's crop.

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TASTING

Velvety and smooth, the 2022 Sonoma Coast Pinot Noir opens with pomegranate, vanilla, and earthy mushroom aromas. The palate delivers black cherry, dark chocolate, and baking spice supported by bright acidity and a lingering finish.

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HARVEST DATA

*Harvest Dates:* AUGUST 25TH — SEPTEMBER 12TH, 2022

*Average Brix at Harvest:* 24.3°

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FERMENTATION / AGING DATA

MONTHLY BÂTONNAGE FOR 5 MONTHS

100% MALOLACTIC FERMENTATION

*Cooperage:* FRENCH OAK, 23% NEW

*Barrel Aging:* 5 MONTHS SUR LIE

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WINE DATA

*pH:* 3.75    *TA:* 5.43 G/L    *Alcohol:* 14.7%

