

estate bottled 2022 Carménère Cabernet Sauvignon

Since its 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 complexity of the terroir enables us to produce a range of wines from nearly 300 acres of vineyards woven amongst the native oak woodlands, meadows and streams. This wine is 78% Carménère and 22% Cabernet Sauvignon and comes from Estate West vineyard, south facing hillside featuring rocky red volcanic soil. This vineyard block is certified sustainable and includes Estate West H Clones 1, 2, and 10, and Estate West C Clone 169.

Our 2022 Carménère Cabernet Sauvignon opens with earthy aromas, raspberry, strawberry, plum, and spice. The palate offers rustic intrigue with tobacco and leather flavors leading to dark chocolate, peppercorn, and accents of raspberry lingering on the finish.

HARVEST

Harvest Dates: September 26th, 27th, and 29th Average Brix at Harvest: 25.3°

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH MONTHLY BÂTONNAGE

Cooperage: French Oak, 67% new

Barrel Aging: 20 Months

WINE

Blend: 78% Carménère, 22% Cabernet Sauvignon

Cases bottled: 125

pH: 3.73 TA: 5.53 G/L Alcohol: 15.0%