



CHALK HILL

2022
MALBEC

Our 2022 Malbec came from two blocks at our 56-acre Estate West vineyard located on a contiguous piece of property just across Chalk Hill road from the winery. These west-facing sites feature clay, rock, and loam soils that are perfect for Malbec.

The 2022 growing season continued the trend of low rainfall and bursts of erratic weather. Despite the challenges, the wines from this vintage are well-balanced with great structure. This wine is an inky, deep purple in the glass with aromas of barrel spice, tobacco, leather, and mixed dark fruit. The palate is big and rich, marrying dark chocolate, blackberry, black cherry, and a touch of sweetness. A hint of vanilla lingers on the finish. Decant this wine for 30-60 minutes before serving, or allow it to evolve in bottle for 10+ years.

HARVEST

Harvest Dates: SEPTEMBER 23RD AND 26TH

Average Yields: 3.89 TONS/ACRE

Average Brix at Harvest: 25.1°

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: FRENCH OAK, 50% NEW

Barrel Aging: 21 MONTHS

WINE

Blend: 100% MALBEC

Cases bottled: 515

pH: 3.6 *TA:* 5.96 G/L *Alcohol:* 15.2%