



CHALK HILL

SONOMA COAST
2024 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 2024 Sonoma Coast Pinot Noir comes from extraordinary vineyards in the Los Carneros area.

WINEMAKING

2024 growing conditions were great from the start. Abundant seasonal rains and consistent weather patterns kept the growing season on schedule. The fruit was harvested September 14 - September 27, 2024 in the cool, early morning hours to preserve the vibrant fruit character of this year's crop. The lots were cold-soaked for 2 - 5 days and inoculated with cultured yeast, then pumped-over twice per day through fermentation. 25% of the wine was aged with medium-toast French oak staves for five months prior to bottling.

TASTING

The Chalk Hill 2024 Sonoma County Pinot Noir catches the eye with its deep, dark ruby color, signaling the complexity within. The nose is fruit-forward, offering a bouquet of cranberry and black cherry intertwined with warm notes of spice and cinnamon, while earthy undertones of forest floor and dried flowers add an elegant depth. On the palate, the wine showcases a bright acidity and silky tannins that create a smooth, savory profile, culminating in a refined, lingering finish.

HARVEST DATA

Harvest Dates: SEPTEMBER 14 - SEPTEMBER 27, 2024

Average Brix at Harvest: 24.8°

FERMENTATION / AGING DATA

100% MALOLACTIC FERMENTATION

Cooperage: 25% FRENCH OAK STAVES FOR 5 MONTHS

WINE DATA

pH: 3.62 *TA:* 5.9 G/L *Alcohol:* 14.5%

