



CHALK HILL

ESTATE BOTTLED

2023 SYRAH

We have a special love for Syrah at Chalk Hill Estate. Our location in the Chalk Hill AVA in the warm end of the cool Russian River Valley is perfect for bringing out all the unique characteristics of this fabulous variety. Our Syrah is planted on a steep southwest-facing hillside, made up of rocks and volcanic soil.

The 2023 vintage delivered abundant rainfall, ending years of drought conditions. Cool temperatures through spring and summer allowed for extended hangtime and full flavor development. This 2023 Syrah draws you in instantly. The nose activates the salivary glands with smoky bacon fat, blackberry, cherry leather, and vanilla spice aromas. Smooth, luxurious tannins provide elegant texture to layers of cigar box, perfume, lavender, and black tea on the palate.

HARVEST

Harvest Dates: OCTOBER 21, 2023

Average Yields: 3.15 TONS / ACRE

Average Brix at Harvest: 25.4°

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH MONTHLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 50% NEW

Barrel Aging: 18 MONTHS

UNFINED & UNFILTERED

WINE

Blend: 83% SYRAH, 17% VIOGNIER

Cases Bottled: 200

pH: 3.89 *TA:* 5.8 g/L *Alcohol:* 15.0%

CHALK HILL ESTATE VINEYARDS & WINERY

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