



CHALK HILL

ESTATE BOTTLED

2022 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. It's as close to the Rhône Valley as we get!

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 2022 Syrah exhibits an especially dark hue in the glass indicative of its bold profile. Aromas of violet, leather, blackberry, and well-integrated French oak spice lead to a densely layered palate. Abundant dark fruit characters and velvety tannins will age beautifully for years to come.

HARVEST

Harvest Dates: SEPTEMBER 23

Average Yields: 3.24 TONS / ACRE

Average Brix at Harvest: 25.3°

FERMENTATION / BARREL

STAINLESS STEEL FERMENTATION WITH PUMPOVERS

100% MALOLACTIC FERMENTATION

Cooperage: 100% FRENCH OAK, 100% NEW

Barrel Aging: 21 MONTHS

UNFINED & UNFILTERED

WINE

Blend: 84% SYRAH, 16% VIOGNIER

Bottling date: JULY 14, 2024

pH: 3.88 *TA:* 5.5 G/L *Alcohol:* 15.1%

CHALK HILL ESTATE VINEYARDS & WINERY

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