



Reserve
CHALK HILL
2023 MALBEC

BLACK CHERRY, ANISE, AND SWEET TOBACCO FILL THE NOSE. ON THE PALATE, ABUNDANT DARK FRUIT, LEATHER, NUTMEG, AND SAVORY FLAVORS FLOW AMID SILKY TANNINS. ENJOY WITH ELK, PAELLA, OR PORK SPARE RIBS.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions throughout Sonoma County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average. This gave the grapes ample time to hang on the vine which helped develop full flavors while maintaining vibrant acidity.

VINEYARDS & WINEMAKING

After a five-day cold soak, we crushed and fermented the grapes in stainless steel tanks. Once fermentation was complete, the wine was pressed off the skins then transferred to barrels and stirred twice monthly until the secondary malolactic fermentation was complete. After 20 months of aging in 60% new French and American oak, the wine was filtered and bottled in August 2025.

COMPOSITION & ANALYSIS

Appellation: Chalk Hill

Composition: 100% Malbec

Cooperage: Aged 20 months in French oak, 60% new

TA: 6.1 g/L | pH: 3.58 | Alc: 15.0% | Production: 75 cases

