



CHALK HILL

ESTATE BOTTLED
2011 ESTATE RED

CHALK HILL ESTATE is a compendium of unique microclimates, exposures and soil types. We are fortunate to be able to make everything from aromatic Sauvignon Blanc to big, bold Syrah. Nowhere is this ideal situation more evident than in our Estate Red, which is just that – the best blend of the red wines made from the estate. Each variety is perfectly matched to the vineyard site. The blend will also vary from year to year, as the vineyard yields and fruit quality depend greatly on the weather during springtime bloom and set, and during harvest. The 2011 vintage was challenging to be sure, with a wet spring, a very cool summer and rain during harvest. The weather truly impacted our winemaking and blending decisions. Our 2011 Estate Red is a unique blend of Malbec, Cabernet Sauvignon, Petit Verdot, Syrah and Carmenere, a bit of a departure from previous Cabernet-based vintages. Malbec was the star in 2011, and forms the base of this Estate Red. Grapes grown on the rocky slopes of our Estate West vineyard make up the balance of the blend.

Our 2011 Estate Red is plush and smooth. Aroma descriptors include plum jam, raspberry liqueur, dark chocolate and pipe tobacco. The complex flavor profile includes black cherry, blackberry, toasty oak and Kalamata olives. The finish is long with balanced acidity and abundant fruit sweetness. Textured yet silky, the wine is very appealing in its youth, but will also age beautifully for the next 8-10 years.

H A R V E S T

Harvest Date: OCTOBER 14-21, 2011

Average Yields: 1.4 TONS/ACRE

Average Brix at Harvest: 25.3°

F E R M E N T A T I O N / B A R R E L

STAINLESS STEEL FERMENTATION WITH PUMPOVERS
100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage: 100% FRENCH OAK, 52% NEW

Barrel Aging: 22 MONTHS

W I N E

Blend: 47% MALBEC, 27% CABERNET SAUVIGNON, 12% PETIT
VERDOT, 11% SYRAH, 3% CARMENERE

Bottling Date: AUGUST 26-28, 2012

pH: 3.87 *TA:* 6.0 G/L *Alcohol:* 15.1%