



CHALK HILL

ESTATE BOTTLED

2005 CABERNET SAUVIGNON

AT CHALK HILL, Cabernet Sauvignon wine growing is a composition of diverse microclimates, distinct clones, hillside terrains and sunny exposures. During the growing season, we work with every individual vine by hand, coaxing the clusters to reach optimum ripeness to fully express their unique terroir. “Hands-off” and “gentle” best describe our winemaking practices. We guide the wine from grape to bottle naturally through native yeast fermentations, gravity flow wine movements, minimal rackings and bottling without fining or filtration. The grapes determine the wine and the wine is the true representation of Chalk Hill Estate. — The 2005 growing season was long and slow, allowing intricate flavors to develop in our red grape vineyards. 8% Malbec, 4% Merlot, 3% Petit Verdot and 2% Cabernet Franc highlight this varietal Cabernet, adding aromatic lift, complexity, and intrigue to the nose and palate. — Aromas of cassis, autumn leaves, graphite and mocha precede a palate laced with bramble berries, earth, roasted espresso beans, tar and black spices. Its youthful yet integrated tannin structure makes this wine worthy of aging for five to ten years. —

PRODUCTION DETAILS

Blend 83% CABERNET SAUVIGNON, 8% MALBEC, 4% MERLOT,
3% PETIT VERDOT, 2% CABERNET FRANC

Vineyard 100% CHALK HILL ESTATE

Appellation 100% CHALK HILL, SONOMA COUNTY

Fermentation NATIVE YEAST FERMENTATION, 100% MALOLACTIC IN BARREL,
WITH WEEKLY BÂTONNAGE

Aging EIGHTEEN MONTHS, 40% NEW FRENCH OAK

ANALYTICAL DATA

Harvested OCTOBER 27 – NOVEMBER 15, 2005 BRIX 26° T.A. 5.4 g/L pH 3.80

Bottled JUNE 29 – JULY 2, 2007 ALCOHOL 14.5% T.A. 5.2 g/L pH 3.90

UNFINED AND UNFILTERED

Mark Lingfelder

Vice President — Vineyard Operations

Jordan Fiorentini

Director of Winemaking

CHALK HILL ESTATE VINEYARDS & WINERY

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