



CHALK HILL

ESTATE BOTTLED

2002 MERLOT

THE BENEFITS OF THE 2002 VINTAGE are the result of nearly two weeks of additional autumnal “hang time.” The quality and stylistic thread that is typical of Merlot from the Chalk Hill Estate is amplified by the fruit’s concentration and perfect ripeness. The aroma and flavor components in this vintage are forward and lush. Using our best merlot clone plantings, from specific, gravelly-loam sites, along with rigorous viticultural standards, helped us to realize our goal of “balanced vines—vines that give grapes with a personality that speaks of the Estate.” — With a watchful eye, but with minimal intervention, the destemmed berries were allowed to progress in small tanks through a native yeast fermentation and persuaded to give up their layers of vineyard-derived flavor and velvety texture. Aged in 50% new French oak for 17 months, and interlaced with complementary Bordeaux varietals, the wine offers up red currants, earthy plum, mocha and cigar box aromas. The sweet entry punctuates the silky, supple, seductive mid-palate and carries through the finish. —

PRODUCTION DETAILS

Blend 76% MERLOT, 20% MALBEC, 4% CABERNET FRANC

Vineyard ESTATE

Appellation CHALK HILL

Fermentation 100% NATIVE YEASTS, 100% NATIVE MALOLACTIC

Aging SEVENTEEN MONTHS, 50% NEW FRENCH OAK

ANALYTICAL DATA

Harvested SEPTEMBER 25 - OCTOBER 22, 2002 BRIX 24.4° T.A. 5.5 g/L pH 3.60

Bottled MAY 24, 2004 ALCOHOL 15.0% T.A. 5.5 g/L pH 3.80

Mark Lingfelder

Vice President — Vineyard Operations

Steven Leveque

Vice President — Winemaker

CHALK HILL ESTATE VINEYARDS & WINERY

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