



CHALK HILL

ESTATE BOTTLED

2003 *Merlot*

MERLOT FROM THE CHALK HILL ESTATE is from our best Merlot clone plantings and from ideal, Merlot-friendly, gravelly-loam sites. 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 undeniable Merlot aromas and flavors are forward and lush. "Balanced vines"—vines that give grapes with a personality that speaks of the Estate—are a result of our rigorous viticultural standards. — The destemmed berries, continually under a watchful eye, were allowed to progress in small tanks through a gentle fermentation and persuaded to give up their layers of vineyard-derived flavor and velvety texture. Aged in 50% new French oak for 16 months, and interlaced with a complementary Malbec component, the wine offers up floral aromas of cedar, violets and ripe blackberries. The lush entry punctuates the silky, supple, seductive mid-palate and carries through the finish with a hint of mint. — The wine's crisp acidity would make it a great foil for wood-grilled, oven-roasted, or pan-seared meats: veal, chicken, pork, duck, even salmon. The addition of green herbs enhances this pairing. —

PRODUCTION DETAILS

Vineyard CHALK HILL ESTATE

Blend 75% MERLOT, 24% MALBEC, 1% PETIT VERDOT

Appellation CHALK HILL APPELLATION, SONOMA COUNTY

Fermentation 100% NATIVE MALOLACTIC

Aging SIXTEEN MONTHS, 50% NEW FRENCH OAK

ANALYTICAL DATA

Harvested OCTOBER 15 - 31, 2002 BRIX 24.8° T.A. 5.3 g/L pH 3.75

Bottled MARCH 29, 2005 ALCOHOL 14.0% T.A. 5.0 g/L pH 3.85

Mark Lingenfelder

Vice President — Vineyard Operations

Steven Leveque

Vice President — Winemaker

CHALK HILL ESTATE VINEYARDS & WINERY

10300 CHALK HILL ROAD — HEALDSBURG, CALIFORNIA 95448

TEL 707-838-4306 — FAX 707-838-9687