

CHALK HILL

ESTATE BOTTLED

2008 Estate Cabernet Sauvignon-Carménère

VINTAGE
An unusually dry winter and early spring was followed by a severe frost in April.
That event, coupled with a May heat spell during bloom, led to lower-than-
normal crop levels. The summer was dry and relatively warm while September
was marked by an opening burst of heat. We waited to harvest until
mid-October, after the fruit had reached full physiological ripeness.
The 2008 Cabernet Sauvignon-Carmenère blend comes from our 56-acre Estate West
Vineyard across Chalk Hill Road. This southwest-facing, rocky parcel enjoys great
exposure, slightly warmer temperatures and low yields. Carménère produces a wine
that is thick, dark and juicy; in small amounts it heightens the aromatics and texture of
Cabernet. After hand harvesting and fermentation, each of the individual lots were
aged in French oak barrels (80% new) for 18 months. —
— TASTING —
Our 2008 Cabernet-Carménère boasts a deep, dark color and ripe, intense bouquet
with concentrated blackberry, black cherry, bittersweet chocolate, Herbes de
Provence, and coffee. The finish is long and lingering with ample, silky tannins.
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Harvest Dates October 23 & 30, 2008
Cabernet Sauvignon Average Yields 2.4 TONS/ACRE
Carménère Average Yields 1.1 TONS/ACRE
Average Brix at Harvest 27.2°
FERMENTATION / AGING DATA
Cooperage 100% French Oak, 80% NEW
Barrel Aging 18 Months Production 113 Cases
WINE DATA
Blend: 80% cabernet sauvignon, 20% carménère

CHALK HILL ESTATE VINEYARDS & WINERY

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Bottling Date: JUNE 23, 2010 Cellaring: 8 YEARS pH: 3.98 TA: 5.4 G/L Alcohol: 15.6% SRP: \$85