



CHALK HILL

ESTATE BOTTLED

2009 CHAIRMAN'S CLARA'S VINEYARD

VINEYARD

This wine comes from our 15.9-acre Clara's Vineyard located in Estate. First planted in 2003 this warm, south-facing site features rocky, porous volcanic soils that are ideal for red Bordeaux varieties. To preserve the long-term viability of the ecosystem, all of our vineyards are maintained using low-input, sustainable viticultural practices.

WINEMAKING

The 2009 season was cool and arid with few heat spikes. A warm spell in September helped spur the ripening process. Overall, the cool weather throughout the growing season yielded wines that are intensely flavored and well structured. The grapes were hand harvested in late October and cold soaked prior to fermentation to increase color and flavor extraction. Yields were extremely low averaging a mere 1.7 tons per acre. After fermentation the wine was aged in French oak barrels, 67% new, for 20 months. To preserve the texture and aromatics, the wine was bottled unfinned and unfiltered. ~

TASTING

Deep in color, our 2009 Clara's Vineyard delivers wild aromas ranging from black cherries, dried roses and peppercorns to smoked meat and lavender. The palate is incredibly dense with notes of chocolate, blackberry jam and vanilla. This is a hedonistically rich wine that matches up beautifully with hearty foods such as grilled steak or lamb.

HARVEST DATA

Harvest Dates: OCTOBER 10 – 25, 2009

Average Yields: 1.7 TONS/ACRE

Average Brix at Harvest: 26.6°

FERMENTATION / AGING DATA

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage: 100% FRENCH OAK, 67% NEW

Barrel Aging: 20 MONTHS

WINE DATA

Blend: 55% CABERNET SAUVIGNON, 21% PETIT VERDOT,
20% MALBEC, 4% SYRAH

Bottling Date: JUNE 23, 2011, UNFINED & UNFILTERED

pH: 3.87 *TA:* 5.6 G/L *Alcohol:* 15.6%

CHALK HILL ESTATE VINEYARDS & WINERY

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