

ESTATE BOTTLED  
2010 ESTATE RED

VINEYARD

Chalk Hill Estate is a compendium of unique microclimates, exposures and soil types. Nowhere is this ideal situation more evident than in our Estate Red, which is just that – the best blend of the red wines made from the estate. Each variety (and clone) is perfectly matched to the vineyard site. This 2010 Estate Red is a unique blend of Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Syrah and Carmenere, each in harmony with the others. Our original estate vineyard features a number of blocks with shallow, clay soils that accentuate the structure of Merlot and Malbec. The rest of the fruit came from our 56-acre Estate West vineyard which features that are ideal for Cabernet Sauvignon and Petit Verdot.

WINEMAKING

The 2010 growing season was our longest and coolest ever. The temperatures were below normal in the spring and summer, delaying the ripening process. Fortunately the weather generally cooperated during the fall and we were able to harvest fully ripe fruit. Yields were extremely low, averaging a mere 1.5 tons per acre. After fermentation, the wine was aged in barrels for 22 months. To preserve its texture and aromatics, the wine was bottled unfiltered.

TASTING

Our 2010 Estate Red is incredibly rich and luscious. The nose is composed of opulent aromas including black cherry, blackberry, plum jam, Provencal herbs, vanilla, and pipe tobacco. The flavors are equally lush with additional notes of spicy oak, vanilla, blueberry pie, and bittersweet chocolate. Although the wine shows surprisingly well in its youth, the generous, underlying tannins suggest a long and complex future.

HARVEST DATA

*Harvest Dates* OCTOBER 5 - 25, 2010

*Average Yields* 1.5 TONS/ACRE

*Average Brix at Harvest* 25.9°

FERMENTATION / AGING DATA

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

*Cooperage* 100% FRENCH OAK, 58% NEW

*Barrel Aging* 22 MONTHS

WINE DATA

*Blend* 43% CABERNET SAUVIGNON, 19% MERLOT,  
15% MALBEC, 12% PETIT VERDOT,  
10% SYRAH, 1% CARMÉNÈRE

*Bottling Date* AUGUST 8-14, 2012

*pH* 3.82      *TA* 5.6 G/L      *Alcohol* 14.8%