



CHALK HILL

ESTATE BOTTLED

2010 MALBEC

VINEYARD

The majority of this Malbec (58%) came from two blocks at our new 56-acre Estate West vineyard located on a contiguous piece of property just across Chalk Hill Road from the winery. These west-facing sites feature clay, rock and loam soils that are perfect for Malbec. The remainder came from a block at our original estate vineyards on the east side of Chalk Hill Road. This parcel offers shallow, clay soils that accentuate structural elements in softer varieties like Malbec. The small portions of Cabernet Sauvignon and Petit Verdot came from Estate West.

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. The grapes were hand harvested on October 14 and 21 and cold soaked prior to fermentation for additional color and flavor. Yields were extremely low averaging a miserly 1.2 tons per acre. After fermentation the wine was aged in French oak barrels, 67% new, for 18 months. To preserve the texture and aromatics, the wine was bottled unfiltered. ~

TASTING

Of all the Bordeaux varieties, Malbec is surely the most generous and hedonistic. This 2010 proves the point with its powerful aromatics of blueberry, flowers, tea leaves, pomegranate and chocolate covered cherries. The palate is smothered with blueberry pie, cloves, pipe tobacco and toasted oak. While it is incredibly satisfying now, this Malbec will continue to improve over the next decade.

HARVEST DATA

Harvest Dates OCTOBER 7, 2010

Average Yields 2.4 TONS/ACRE

Average Brix at Harvest 23.9°

FERMENTATION / AGING DATA

100% MALOLACTIC FERMENTATION

Cooperage 100% FRENCH OAK, 67% NEW

Barrel Aging 18 MONTHS

WINE DATA

Blend 97% MALBEC, 2% CABERNET SAUVIGNON,
1% PETIT VERDOT

Bottling Date JUNE 8, 2012

pH 3.83 *TA* 5.9 G/L *Alcohol* 14.7%

CHALK HILL ESTATE VINEYARDS & WINERY

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