



CHALK HILL

CHAIRMAN'S CLUB

2011 MALBEC

Malbec is surely one of the most generous and hedonistic grape varieties. It's like blueberry pie in a glass! Smooth tannins frame plush, sweet fruit and spicy oak flavors. Chalk Hill Estate has the ideal mix of growing conditions for Malbec – clay, rock and loam soils, west-facing slopes, cool nights and warm days. Malbec is an early ripening red variety, a big plus in cool vintages.

The 2011 vintage was challenging to be sure, with a very cool summer and rain during harvest. Luckily we were able to bring in our fully ripe Malbec before the rains kicked in. One block in particular stood out and was selected for this bottling. Aroma descriptors include plum jam, raspberry liqueur, warm baking spices and toasty oak. Blueberries, black cherries and dark chocolate are the dominant flavors. Pair this flavorful wine with roasted pork, spice-crusted steak, or even a big, juicy burger.

H A R V E S T

Harvest Date: OCTOBER 14, 2011

Average Yields: 1.9 TONS/ACRE

Average Brix at Harvest: 25.2°

F E R M E N T A T I O N / B A R R E L

STAINLESS STEEL FERMENTATION WITH PUMPOVERS

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage: 100% FRENCH OAK (67% NEW)

Barrel Aging: 20 MONTHS

W I N E

Blend: 100% MALBEC

Bottling Date: AUGUST 1, 2013

pH: 3.78 *TA:* 5.7 G/L *Alcohol:* 15.2%

CHALK HILL ESTATE VINEYARDS & WINERY

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