



# CHALK HILL

SONOMA COAST  
2016 PINOT NOIR

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VINEYARD

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Since its founding, Chalk Hill has been producing artisan wines from our Estate vineyards in the hills of northeastern Sonoma County. For four decades we have studied, prodded and coaxed our complex terroir to ensure that our Estate wines deliver vivid aromatics, commanding flavors, great character and regional accuracy. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, starting with the 2012 vintage, we started producing our first Sonoma Coast Pinot Noir. This 2016 Sonoma Coast Pinot Noir comes from extraordinary vineyards throughout Sonoma County consisting primarily of Foley Family estate Vineyards. Our Sonoma Coast Pinot Noir features fruit from some of the best sites in Carneros, Russian River Valley, Sonoma Valley, and Sonoma Coast.

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WINEMAKING

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The 2016 vintage produced fruit of exceptional quality and concentration. Spring temperatures were moderate with fruit set in early to mid-May. The summer months were warm and dry allowing for even ripening and balanced flavors. August and September continued the trend of warmer temperatures compared to the 2015 vintage, with harvest occurring from September 18 - October 15. Barrel fermentation and aging in Hungarian, and French, oak, full ML, lees contact and regular stirring provided additional richness and complexity to this Pinot Noir.

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TASTING

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Our 2016 Sonoma Coast Pinot Noir is dark ruby in color and showcases strawberry, black cherry, oriental spice and toasty oak on the nose. Flavors of strawberry, and juicy cherry round out the palate with vanilla undertones and a bright acidity. The finish on this Pinot Noir lingers with a velvety softness and notes of maraschino cherry and sweet vanilla oak. Overall, this is a fruit-forward style that can be enjoyed in its youth or aged for another few years.

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HARVEST DATA

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*Harvest Dates:* SEPTEMBER 18 - OCTOBER 15, 2016  
*Average Brix at Harvest:* 24.2°

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FERMENTATION / AGING DATA

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REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION  
*Cooperage:* HUNGARIAN AND FRENCH OAK BARRELS  
*Barrel Aging:* 9 MONTHS

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WINE DATA

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*Blend:* 100% PINOT NOIR  
*pH:* 3.61    *TA:* 6.0 G/L    *Alcohol:* 14.6%

