



CHALK HILL

ESTATE VINEYARDS & WINERY

A VIEW FROM THE WINEMAKER

Wine Club Newsletter - Spring 2023 Issue #160

Greetings Wine Club Members,

Spring is in the air at Chalk Hill Estate. A wet winter has left its mark with vibrant green growth throughout our 1,300-acre estate. Bud-break has happened, and similarly, our organic culinary garden has awakened to offer a springtime bounty of fresh herbs, fruits and vegetables. Spring gatherings call for fresh, easy, and elegant seasonal food and wine pairings fresh from the garden. Through garden-to-table culinary creations, we invite you to experience the exuberance of the season with our favorite spring [recipe pairings](#).

We are also looking forward to the return of our [Estate Vineyard & Garden Hike Series with Lunch](#), with the first hike on Saturday, April 29th. Guided by Vineyard Manager, Brian Malone, this experience will provide the unique opportunity to immerse yourself in the estate vineyards and gardens, connect with nature, capture incredible views of Sonoma County, and end with a coursed lunch paired with specially selected wines from our estate. For the full list of dates, and to reserve your spot, visit the link [here](#).

Chalk Hill Estate is blessed with a diverse range of climates, soils and terrains, and our winemaking philosophy is to have little intervention so that we can showcase the fruit character of this special place. Your spring allocation wines are excellent representations of that diversity of site-specific plantings, and I look forward sharing them with you.

We thank you for your continued membership, and we hope you enjoy the warmer weather, new release wines, and vibrance of spring.

Cheers,

Darrell Holbrook, *Winemaker*



Experience the Estate Vineyard & Garden Hike Series with Lunch Starting April 29th

SPRING WINE SELECTION

2021 LITTLE PATCH CHARDONNAY

EACH CHARDONNAY BARREL IS UNIQUE TO BEST SHOWCASE THE SITE FROM WHICH IT WAS GROWN - FROM VARIATIONS IN THE BARRELS THEMSELVES TO THE PARTICULAR NATIVE YEAST POPULATION THAT FERMENTS THE JUICE IN THAT BARREL. THE 2021 LITTLE PATCH CHARDONNAY IS MEDIUM-BODIED WITH A ROUND, RICH AND CREAMY TEXTURE THAT IS BALANCED BY GENEROUS NOTES OF BAKED PEAR, PEACH, SPICE, AND VANILLA CREAM.

FERMENTATION / BARREL

NATIVE YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE
Cooperage: 100% FRENCH OAK, 50% NEW
Barrel Aging: 15 MONTHS

WINE

Blend: 100% CHARDONNAY
BOTTLED UNFINED & UNFILTERED: JANUARY 23, 2023
pH 3.59 TA 5.76 g/L Alcohol 15.1%

2021 ZINFANDEL

TRUE TO THE VARIETAL, THIS WINE IS CHOCK-FULL OF DARK BERRY AROMAS AND FLAVORS. ON THE NOSE, BLACKBERRY, MULBERRY, CHERRY, AND PLUM ARE ACCENTED BY A TOUCH OF BLACK PEPPER. THE PALATE IS DENSE AND JAMMY WITH ABUNDANT BERRY FLAVORS COUPLED WITH DRIED FIG AND PEPPERCORNS. BRIGHT ACIDITY BRINGS THIS WINE TO LIFE AND WILL LEAVE YOU ANTICIPATING THE NEXT SUCCULENT SIP.

FERMENTATION / BARREL

100% MALOLACTIC FERMENTATION WITH MONTHLY BÂTONNAGE
Cooperage: 100% FRENCH OAK, 45% NEW
Barrel Aging: 9 MONTHS

WINE

Blend: 100% ZINFANDEL
BOTTLED UNFINED & UNFILTERED: JULY 15, 2022
pH 3.59 TA 6.73 g/L Alcohol 15.6%

2021 MT. EDEN CLONE PINOT NOIR

THIS PINOT NOIR IS A TRUE DELIGHT FOR THE SENSES. A BOUQUET OF RASPBERRY, DRIED CHERRIES, JUNIPER BERRIES, BLACK CURRANT, VANILLA AND FOREST FLOOR LEAD TO A SILKY PALATE WITH RIPE TANNINS AND A ROUND MOUTHFEEL.

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH MONTHLY BÂTONNAGE
(4 MONTHS)
Cooperage: 100% FRENCH OAK, 57% NEW
Barrel Aging: 10 MONTHS

WINE

Blend: 100% PINOT NOIR
Bottling Date: JULY 27, 2022
pH 3.60 TA 5.89 g/L Alcohol 14.5%

2019 MALBEC

DECADENT AROMAS OF VIOLET, BLACK RASPBERRY, DRIED HERBS AND LEATHER LEAD TO A DENSE AND COMPLEX PALATE. FLAVORS MIMIC THE ENTICING AROMAS, ADDING BLACK TEA, MIXED BERRIES, BLACK PEPPER AND VANILLA BEAN.

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL
100% MALOLACTIC FERMENTATION WITH BÂTONNAGE
Cooperage: 100% FRENCH OAK, 80% NEW
Barrel Aging: 18 MONTHS

WINE

Blend: 100% MALBEC
BOTTLED UNFINED & UNFILTERED: JUNE 23, 2020
pH 3.88 TA 5.85 g/L Alcohol 15.6%

REORDER SPECIAL

Enjoy 30% savings on re-orders of current club wines. Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order, please contact us at 866.221.6467 or wineclub@chalkhill.com. Offer expires May 15, 2023.

SKU: CH0423