



# CHALK HILL

ESTATE VINEYARDS & WINERY

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## A VIEW FROM THE WINEMAKER

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Wine Club Newsletter - Fall 2023 Issue #161

Greetings Wine Club Members,

The fall harvest season marks the busiest and most exciting time of year for our vineyard and cellar teams. The change of seasons brings beautiful amber and gold colors to our estate vineyards, and the cellar is buzzing with activity as we prepare to bring in our harvest bounty.

2023, as you may have heard, is the latest start to harvest in several years. We are about four weeks behind past years due to the cold and wet spring. The extra rain we received has greatly improved the health of the vineyards providing us with very strong canopies. We have a few busy months ahead of us, but our vineyard and cellar team has gone above and beyond, as they always do, to bring you the highest quality wines from our estate.

Included in your fall allocation are two of our chardonnays that highlight the incredible diversity of our estate vineyards. The **2021 Carol Ann's Oak Hill Chardonnay** takes its name from Proprietor Carol Ann Foley. This chardonnay is much lighter in style featuring fresh, round notes of apple, nectarine, and a slight minerality on the finish. In contrast, our **2021 Wright Creek Chardonnay**, has more weight and density with its higher new French oak impact, and a rich and full texture that fills the palate with apple pie, baked pear, Meyer lemon, and toasted marshmallow. Finally, we have a special library wine for you that is perfect for pairing with fall comfort foods – our **2018 Estate Red**. This wine has had a chance to age a few years now, softening its tannins for a smoother mouthfeel, and highlights its rich and complex notes of black cherry, tobacco leaf, leather and dark chocolate.

I hope you enjoy these estate wines and we hope to see you soon at the winery for one of our [tasting experiences](#). Finally, thank you to everyone who joined us at Soirée Blanc. I hope to see you again at this year's **Harvest Celebration** on Saturday, November 4th and **Holiday at the Estate** on Saturday, December 2nd – 3rd. Please visit our [website](#) for tickets and more details.

Cheers,

Darrell Holbrook, *Winemaker*



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FALL WINE SELECTION

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2021 CAROL ANN'S OAK HILL CHARDONNAY

THIS WINE WAS ESPECIALLY UNIQUE AS WE WORKED WITH PROPRIETOR CAROL ANN FOLEY TO CREATE HER "PERFECT" CHARDONNAY – A FRESH, ROUND, FRUIT-FORWARD, AND BALANCED, YET LIGHTER STYLE WITH NOTES OF FUJI APPLE, STONE FRUIT, CITRUS ZEST AND A SLIGHT MINERALITY. IT FINISHES LONG WITH A BEAUTIFULLY BALANCED ACIDITY.

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL  
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE FOR 5 MONTHS, THEN MONTHLY  
*Cooperage:* 100% FRENCH OAK, 47% 1-YEAR, 53% 2-YEAR  
*Barrel Aging:* 15 MONTHS

WINE

*Blend:* 100% CHARDONNAY  
BOTTLED UNFINED & UNFILTERED: JANUARY 24, 2023  
*pH* 3.61      *TA* 5.63 g/L      *Alcohol* 15.1%

2021 WRIGHT CREEK CHARDONNAY

OUR 2021 WRIGHT CREEK CHARDONNAY PRESENTS RICH AROMAS AND FLAVORS OF BAKED PEAR, APPLE, AND MEYER LEMON. A FULL, AND LUXURIOUS TEXTURE FILLS THE PALATE WITH A CREAMY STRUCTURE LEADING TO A MINERAL FINISH.

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL  
100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE FOR 5 MONTHS, THEN MONTHLY  
*Cooperage:* 100% FRENCH OAK, 76% NEW  
*Barrel Aging:* 15 MONTHS

WINE

*Blend:* 100% CHARDONNAY  
BOTTLED UNFINED & UNFILTERED: DECEMBER 2022  
*pH* 3.54      *TA* 5.01 g/L      *Alcohol* 15.1%

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2018 ESTATE RED

OUR 2018 ESTATE RED OPENS WITH BOLD AND INTENSE AROMAS OF BLACK CHERRY, ANISE, TOBACCO LEAF, LEATHER AND DARK CHOCOLATE. THE PALATE IS RICH AND SAVORY WITH LAYERS OF VANILLA, SPICE, DARK FRUIT AND BLACK TEA. DENSE AND SUPPLE, THE SMOOTH TANNINS ARE ROUNDED BY A BALANCED ACIDITY AND A LONG AND SMOOTH FINISH.

FERMENTATION / BARREL

STAINLESS STEEL FERMENTATION WITH PUMPOVERS  
100% MALOLACTIC FERMENTATION WITH BÂTONNAGE  
*Cooperage:* 100% FRENCH OAK, 61% NEW  
*Barrel Aging:* 21 MONTHS

WINE

*Blend:* 54% CABERNET SAUVIGNON, 34% MALBEC, 10% PETIT VERDOT, 2% CARMÉNÈRE  
BOTTLED UNFINED & UNFILTERED: FEBRUARY 15, 2021  
*pH* 3.69      *TA* 5.62 g/L      *Alcohol* 15.5%

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REORDER SPECIAL

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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](mailto:wineclub@chalkhill.com). Offer expires November 6, 2023.