



CHALK HILL

ESTATE VINEYARDS & WINERY

A VIEW FROM THE WINEMAKER

Wine Club Newsletter - Spring 2024 Issue #164

Greetings Wine Club Members,

We've been enjoying some heavy seasonal rains in Sonoma County this winter, and our vineyard teams are using the breaks between atmospheric rivers to prune the Chalk Hill Estate and Trenton vineyards before budbreak officially kicks off vintage 2024 later this spring.

Your spring white wine selection is the **2022 Felta Chardonnay**. We have a long history experimenting with Chardonnay both in the vineyard and winery, and this wine is an example of how that hard work has paid off in very distinctive Chardonnay styles. The Felta Chardonnay presents nice, bright acidity from Clone 4, with minerality impact, along with richness and complexity on the palate.

Your red wines include two vintage 2021 wines: nice, even weather patterns that year gave our grapes long hang-time for excellent flavor development. The **2021 Clara's Vineyard** is our first release of this special wine since vintage 2018. This approachable blend marries our estate Cabernet Sauvignon, Malbec and Syrah extremely well, uniting their variation in aromatics, flavors, and tannin structure into a wine that is bold, rich and complex, but expresses refinement and elegance.

Finally, the **2021 Malbec** is one of my favorites: very fruit-forward with distinct dark fruit aromatics. Very smooth and rich, it manages to be a big wine without being heavy on the palate. You'll enjoy the layers-upon-layers of complexity, with soft, silky, velvet-like tannins and seamless barrel integration.

Spring at the winery offers incredible views of the surrounding rolling hills, new growth on our vines, and a bounty of spring seasonal vegetables in our gardens. Come enjoy the scenery from the terrace for a [seated tasting](#), or venture farther afield in our [Estate & Garden Hummer Tour Tasting](#) - both excellent options for celebrating longer days and warmer weather.

Cheers,

Darrell Holbrook, *Winemaker*

SAVE THE DATE

The White Party, our signature summer event, will be **Saturday, June 8, 2024** this year. Be among the first to taste our newly released white wines while taking in stunning 360-degree views of the estate. Dressed in your most elegant summertime whites, enjoy a curated selection of wines, seasonal gourmet fare from our organic culinary garden, dance-ready live music, and delight in the stylish ambiance of this one-of-a-kind setting. This event sells out quickly. If you haven't already, [reserve your ticket now](#).



— SPRING WINE SELECTION —

2022 FELTA CHARDONNAY

OUR FELTA CHARDONNAY TAKES ITS NAME FROM THE ALLUVIAL SOILS ON OUR ESTATE CALLED FELTA, AND IS MADE WITH CLONE 4 CHARDONNAY. THE 2022 FELTA CHARDONNAY IS DEFINED BY ITS BRIGHT ACIDITY AND MINERAL FINISH. THIS WINE DISPLAYS DESIRABLE LAYERS OF BAKED PEAR, TOASTED OAK, PEACH, LEMON ZEST, AND VANILLA CREAM, ENTICING SIP AFTER SIP.

FERMENTATION / BARREL

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY
BÂTONNAGE FOR 5 MONTHS

Cooperage: 15 MONTHS IN 100% FRENCH OAK, 67% NEW

WINE

Blend: 100% CHARDONNAY, CLONE 4

pH 3.54 TA 5.72 g/L Alcohol 15.1%

2021 MALBEC

OUR 2021 MALBEC WAS SOURCED FROM TWO BLOCKS AT OUR 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 WINE OPENS WITH DECADENT AROMAS OF BLACK CHERRY AND BLACK RASPBERRY, CIGAR BOX AND LEATHER. ON THE PALATE, DARK CHOCOLATE, MOCHA, AND BLACK TEA ARE INTEGRATED IN A RICH, SMOOTH MOUTHFEEL THAT LEADS TO A LONG, SILKY FINISH ACCENTED BY HINTS OF VANILLA.

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY
BÂTONNAGE

Cooperage: 18 MONTHS IN 100% FRENCH OAK, 75% NEW

WINE

Blend: 100% MALBEC

pH 3.62 TA 6.18 g/L Alcohol 15.5%

2021 CLARA'S VINEYARD RED

FRUIT FOR THE 2021 CLARA'S VINEYARD RED COMES FROM OUR 15.9-ACRE CLARA'S VINEYARD LOCATED ON CHALK HILL ESTATE. FIRST PLANTED IN 2003 THIS WARM, SOUTH-FACING SITE FEATURES ROCKY, POROUS VOLCANIC SOILS THAT ARE IDEAL FOR RED BORDEAUX VARIETIES. AROMAS OF RASPBERRY AND BLUEBERRY ARE UNDERPINNED BY NOTES OF CEDAR, SPICY CLOVE, AND VANILLA CREAM. RICH, LAYERED FLAVORS OF CHOCOLATE, BLACKBERRY AND BLACK CURRANT LEAD TO A LONG JUICY FINISH WITH SILKY TANNINS.

FERMENTATION / BARREL

CULTURED YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION IN BARREL WITH BI-WEEKLY BÂTONNAGE
COOPERAGE: 18 MONTHS IN 100% FRENCH OAK, 75% NEW

WINE

Blend: 86% CABERNET SAUVIGNON, 9% MALBEC, 5% SYRAH

pH 3.55 TA 5.86 g/L ALCOHOL 15.0%