



# CHALK HILL

SONOMA COAST  
2019 PINOT NOIR

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VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our estate vineyards in the hills of northeastern Sonoma County. For nearly fifty years, 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 2011 vintage, we began producing our first Sonoma Coast Pinot Noir. The 2019 Sonoma Coast Pinot Noir features fruit from some of the best sites in the Sonoma Coast.

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WINEMAKING

The 2019 harvest started 1-2 weeks later than usual. A wet winter and spring followed by persistent cool temperatures extended the growing season allowing the grapes to mature gradually. Vintners from around the state are praising the full flavors, fresh acidity and superb balance of this year's crop. The fruit was harvested in the cool morning hours from September 11 – September 23, 2019 at optimal ripeness.

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TASTING

Our 2019 Sonoma Coast Pinot Noir is dark ruby in color and displays expressive aromas of bright cherry, plum, raspberry and baking spices. The palate is medium bodied with bright acidity and flavors that are characteristic of this cool-climate such as cherry, raspberry, and plum with subtle notes of dried herbs. It finishes with velvety soft tannins and lingering notes of vanilla. This is a fruit-forward, approachable and elegant wine that can be enjoyed with grilled salmon, or wild mushroom risotto.

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HARVEST DATA

*Harvest Dates:* SEPTEMBER 11 - 23, 2019  
*Average Brix at Harvest:* 24.3°

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FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION  
*Cooperage:* FRENCH AND AMERICAN OAK, 25% NEW  
*Barrel Aging:* 10 MONTHS SUR LIE

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WINE DATA

*Blend:* 100% PINOT NOIR  
*pH:* 3.65 *TA:* 5.55 g/L *Alcohol:* 14.1%

