



CHALK HILL

SONOMA COAST

2014 PINOT NOIR

VINEYARD

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 2014 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.

WINEMAKING

2014 was a pretty normal vintage (temperature wise) than we've had in a long time! It was a mild winter with little rainfall. Spring was normal with a good set in early to mid-May. June and July were warm and dry; with August being warmer compared to previous years. Thus, cluster sizes increased, but not alarmingly so. September was again, mild and even lending us to harvest clean, ripe fruit between September 4th and October 8th. 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.

TASTING

Our 2014 Sonoma Coast Pinot Noir is ruby in color and showcases strawberry, ripe cherry, oriental spice and toasty oak on the nose. Flavors of cherry cola, strawberry, and forest floor 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 oriental spice. Overall, this is a fruit-forward style that can be enjoyed in its youth or aged for another few years.

HARVEST DATA

Harvest Dates: SEPTEMBER 4 - OCTOBER 8, 2014

Average Brix at Harvest: 25.4°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION

Cooperage: HUNGARIAN AND FRENCH OAK BARRELS

Barrel Aging: 6 MONTHS

WINE DATA

Blend: 100% PINOT NOIR

pH: 3.65 *TA:* 5.6 g/L *Alcohol:* 15%

