Chalk Hill

2023
W.P. Foley II

Our story started, in 1972 with a vision to plant grapes along the diverse terrain of Sonoma County's rolling hills. Our 1,300 acre estate is located at the convergence of a number of diverse climates, soils and terrains in the northeastern hills of Sonoma County. The complexity of the terroir enables our winery to produce an extraordinary range of wines from 300 acres of vineyards woven amongst the native oak woodlands, meadows and streams. To preserve the long-term viability of the ecosystem, all of our vineyards are maintained using low-input, sustainable viticultural practices.

Only produced in exceptional vintages, this incredible blend for our 2023 vintage was selected from the best barrels from our top Cabernet Sauvignon, Malbec and Petit Verdot blocks. The 2023 opens with aromas of cigar box, cedar, blackberry, leather, black currant, spice, and toasted oak. The palate is dark and brooding, offering black cherry, black tea, and sultry dark chocolate. It is a deep, intense, powerfully built wine that captures the heart and soul of our stunning estate. I am proud to give this wine my name.

- William P. Foley, Proprietor

HARVEST

Harvest Dates: October 21, 24, and 26

Average Yields: 3.26 tons/acre

Average Brix at Harvest: 25.5°

FERMENTATION / BARREL

5 day cold soak and fermented with 2-3 pumpovers per day

Cooperage: French oak, 67% new

Barrel Aging: 18 months

WINE

Blend: 86% Cabernet Sauvignon, 9% Malbec, 5% Petit Verdot

Cases bottled: 50

pH: 3.65 *TA:* 6.4 g/L *Alcohol:* 15.%

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