



# CRITERION

*Chalk Hill*  
SONOMA COUNTY  
RESERVE

## CABERNET SAUVIGNON

*There's an ideal place for a wine to thrive, a part of the world where soil, water, climate and people come together to create a varietal of singular distinction. Criterion is your guide, the benchmark by which all others are measured.*

### TASTING NOTES

Criterion Chalk Hill Cabernet Sauvignon is deep and inky in appearance, hinting at the intense aromas of ripe blackberry, cassis and cacao that entice the senses.

A velvety smoothness spreads across the palate bringing with it flavors of black plum, cherry and dark chocolate before finally transforming into an elegant, lingering finish. The firmly structured tannins develop in complexity over time, making this a cellar-worthy wine with the ability to age for the next 5-7 years.

### VINEYARDS

Chalk Hill, located in Sonoma County, is bordered by Alexander Valley to the North and Russian River to the west. The rolling hills and volcanic, ashy, soils encourage well-drained vineyards with deep root systems. Vertically positioned canopies and careful pruning allow for optimal sun exposure. This acclaimed wine growing region produces concentrated fruit with dense tannins and balanced acidity.

### VARIETAL

Cabernet Sauvignon

### APPELLATION

Chalk Hill, Sonoma County

### OAK

18 months in 50% new French oak using medium to medium plus toast levels.

### FERMENTATION METHOD

Hand harvested and fermented with carefully propagated wild yeast to enhance character. Malolactic fermentation was carried out in contact with oak.

ALC 14%

