



# CHALK HILL

*North Slope*

*Pinot Gris*

2007

THE UNIQUE STYLE of Chalk Hill's "North Slope" Pinot Gris continuously delivers extraordinary aromas and flavors. The 2007 Pinot Gris includes clones planted on the coolest part of the North Slope. The timing of harvest is strictly determined by flavor. We gently whole-cluster press the Pinot Gris clusters, constantly tasting the juice to ensure no bitter or harsh tannins are extracted from the skins. Barrel fermented in neutral French oak barrels the wine was aged *sur-lie* for nine months and does not undergo malolactic fermentation. A refreshing burst of citrus and cream precede aromas of lemon oil, white peach, white flowers and dry hay. The palate is crisp with ripe citrus and becomes weighty and round as it coats the mouth. Background essences of honey, fig and hazelnut compliment its minerality. Made without fining or filtration, this wine was delicately handled from grape to bottle to ensure that we capture all the complexity that the fruit from this vineyard has to offer. ~

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HARVEST INFORMATION

*Harvest Dates* AUGUST 28; SEPTEMBER 3 AND 26, 2007  
*Average pH* 3.48     *Average T.A.* 5.9 G/L     *Average Brix* 25.8

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FERMENTATION / BARREL INFORMATION

100% BARREL FERMENTATION IN NEUTRAL FRENCH OAK BARRELS  
NO MALOLACTIC FERMENTATION

WEEKLY BÂTONNAGE FOR 6 WEEKS POST-FERMENTATION

*Barrel Age* 9 MONTHS *sur lie*

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WINE INFORMATION

*Blend* 100% PINOT GRIS; CLONES 152, 146, 1, 5, AND 6  
*Bottling Date* UNFINED, UNFILTERED SEPTEMBER 24, 2008  
*pH* 3.51     *T.A.* 5.8 G/L     *Alcohol* 14.9%  
*Volume* 670 CASES PRODUCED

Mark Lingensfelder

Vice President ~ Vineyard Operations

Jordan Fiorentini

Director of Winemaking