



# CHALK HILL

ESTATE BOTTLED

2013 NORTH SLOPE PINOT GRIS

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VINEYARD

MATURE VINES on the coolest site on the Chalk Hill Estate give us the intensely flavored fruit for our North Slope Pinot Gris. The grapes are picked at their optimal ripeness and are handled with great care during the winemaking process. Two classic Alsatian clones provide distinctly different flavor and textural components to the blend. Barrel fermentation and aging in neutral French oak enhance the wine's complexity.

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TASTING

2013 was a fabulous year, giving us wines of both finesse and concentration. Our Pinot Gris really shows the quality of the vintage. The aromas flow seamlessly into flavors – red apple, quince paste, tangerine, a bit of graphite and a hint of rosewater. Texture and complexity dominate, leading to a bright finish.

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HARVEST DATA

*Harvest Dates:* SEPTEMBER 9 & 18, 2013

*Average Yields:* 2.6 TONS/ACRE

*Average Brix at Harvest:* 23.6°

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FERMENTATION / AGING DATA

CULTURED AND NATIVE YEAST FERMENTATION  
WITH BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

*Cooperage:* 100% NEUTRAL FRENCH OAK

*Barrel Aging:* 8 MONTHS

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WINE DATA

*Blend:* 100% PINOT GRIS

*Bottling Date:* MAY 30, 2014

*pH:* 3.50      *TA:* 6.3 g/L      *Alcohol:* 14.7%