



CHALK HILL

ESTATE BOTTLED

2014 NORTH SLOPE PINOT GRIS

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.

TASTING

2014 was a fabulous year, giving us wines of both finesse and concentration. Our Pinot Gris really shows the quality of the vintage. This beauty is filled with aromas of dried flowers, lemon peel, wet stone, and white pepper. The palate is vibrant with good acidity and flavors of Eureka lemon and a hint of smoke. A refreshing wine that is great with food as well as on its own.

HARVEST DATA

Harvest Dates: AUGUST 29 & SEPTEMBER 10, 2014

Average Yields: 3.2 TONS/ACRE

Average Brix at Harvest: 24°

FERMENTATION / AGING DATA

CULTURED AND NATIVE YEAST FERMENTATION
WITH BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage: 100% NEUTRAL FRENCH OAK

Barrel Aging: 9 MONTHS

WINE DATA

Blend: 100% PINOT GRIS

Bottling Date: MAY 15, 2015

pH: 3.49

TA: 6.5 g/L

Alcohol: 15.1%

CHALK HILL ESTATE VINEYARDS & WINERY

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