



# CHALK HILL

ESTATE BOTTLED

## 2015 NORTH SLOPE PINOT GRIS

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.

2015 was another prime vintage with moderate temperatures throughout the spring and summer. Fragrant notes of lemon zest, wet stone, and white pepper draw you in on the nose. Its vibrant structure and rich mouthfeel complement the juicy flavors of Meyer lemon, honey, and smoke. It's a refreshing wine that stays balanced and crisp on the finish. Pair this wine with arugula salad with goat cheese, toasted walnuts, and roasted beets or enjoy as an aperitif.

### H A R V E S T

*Harvest Dates:* AUGUST 27, 2015

*Average Yields:* 1.6 TONS/ACRE

*Average Brix at Harvest:* 24.5°

### F E R M E N T A T I O N / B A R R E L

CULTURED AND NATIVE YEAST FERMENTATION

WITH BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

*Cooperage:* 100% NEUTRAL FRENCH OAK

*Barrel Aging:* 7 MONTHS

### W I N E

*Blend:* 100% PINOT GRIS

*Bottling Date:* MAY 2016

*pH:* 3.38      *TA:* 5.4 G/L      *Alcohol:* 14.5%

CHALK HILL ESTATE VINEYARDS & WINERY

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