



# CHALK HILL

ESTATE BOTTLED

## 2016 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.

2016 was a prime vintage that produced exceptional quality fruit. An earlier than average bud break was followed by moderate temperatures in spring and summer resulting in even ripening and balanced flavors. The wine opens with a fragrant bouquet of white flower, lemon oil, wet stone and white pepper. Juicy flavors of Meyer lemon complement the refreshing, mouth filling palate that maintains a balanced acidity on the finish. Pair with seared scallops with an herb butter pan sauce or serve alone as an aperitif.

### H A R V E S T

*Harvest Dates:* AUGUST 25, 2016

*Average Yields:* 2.4 TONS/ACRE

*Average Brix at Harvest:* 24.0°

### FERMENTATION / BARREL

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:* APRIL 2017

pH: 3.48      TA: 6.2 G/L      Alcohol: 14.5%

CHALK HILL ESTATE VINEYARDS & WINERY

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