



CHALK HILL

ESTATE BOTTLED

2017 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.

2017 began with heavy rains in winter, which reinvigorated the vineyards going into bud break. The region had sunny days throughout the spring and summer, and a heat spike in August, which propelled the harvest schedule. Our 2017 Pinot Gris opens with fragrant notes of honeysuckle, pear, citrus and white pepper. Bursting with vibrant acidity, the palate offers juicy flavors of Meyer lemon, white nectarine and a hint of wet stone. Crisp and clean on the finish, this wine is best served as an aperitif or paired with fresh seafood and vegetables.

H A R V E S T

Harvest Dates: AUGUST 30, 2017

Average Yields: 1.43 TONS/ACRE

Average Brix at Harvest: 24.0°

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: MARCH 8, 2018

pH: 3.45 TA: 5.83 G/L Alcohol: 14.8%

CHALK HILL ESTATE VINEYARDS & WINERY

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