



CHALK HILL

ESTATE BOTTLED

2018 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.

The 2018 growing season was one of the most consistent in recent memory. Mild spring weather led to prime fruit set and ideal growing conditions. Elegant aromas of blossoming white flowers and green pear are vibrant in our 2018 Pinot Gris. The palate offers refreshing flavors of Meyer lemon and sweet honey suckle lending itself to a lovely crisp finish with balanced acidity. Great on a warm summer day as an aperitif or paired with fresh seafood and vegetables.

H A R V E S T

Harvest Dates: SEPTEMBER 12, 2018

Average Yields: 1.33 TONS/ACRE

Average Brix at Harvest: 24.2°

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 12, 2019

pH: 3.5 TA: 6.34 G/L Alcohol: 14.9%

CHALK HILL ESTATE VINEYARDS & WINERY

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