



CHALK HILL

ESTATE BOTTLED
2013 SAUVIGNON GRIS

VINEYARD

Sauvignon Gris is the zaftig cousin of Sauvignon Blanc, full-bodied yet well proportioned. The two Sauvignons are clonal variations of each other, differing in texture and aromatics. Bronze in color, the Sauvignon Gris grapes look quite different, and taste more of spice and peaches than lemon and herbs. Sauvignon Gris is not widely planted in California. We are proud to promote this unique grape. The 2013 bottling comes from a single block on our Oak Hill estate vineyard.

TASTING

2013 was a fabulous year, giving us wines of both finesse and concentration. Our Sauvignon Gris typifies that contrast with its weight and freshness. The dominant aromas are candied orange peel, ginger and vanilla. Cantaloupe, peach and pineapple stand out in the layered flavors.

HARVEST DATA

Harvest Dates: SEPTEMBER 6, 2013

Average Yields: 3.8 TONS/ACRE

Average Brix at Harvest: 24.4°

FERMENTATION / AGING DATA

NATIVE YEAST FERMENTATION
WITH BI-WEEKLY BÂTONNAGE

NO MALOLACTIC FERMENTATION

Cooperage: 100% FRENCH OAK, 9% NEW

Barrel Aging: 9 MONTHS

WINE DATA

Blend: 100% SAUVIGNON GRIS

Bottling Date: JUNE 9, 2014

pH: 3.56 *TA:* 5.9 G/L *Alcohol:* 14.8%