



CHALK HILL

ESTATE BOTTLED
2014 SAUVIGNON GRIS

VINEYARD

Sauvignon Gris is the 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 2014 bottling comes from a single block on our Oak Hill estate vineyard.

TASTING

2014 was a fabulous year, giving us wines of both finesse and concentration. Our Sauvignon Gris typifies that contrast with its weight and freshness. This wine is swarming with aromas of pink grapefruit, kaffir lime, gardenia blossoms, vanilla and a hint of smoke. The mouthwatering palate is juicy with flavors of citrus, meyer lemon, and spice.

HARVEST DATA

Harvest Dates: SEPTEMBER 2, 2014
Average Yields: 4.4 TONS/ACRE
Average Brix at Harvest: 25.2°

FERMENTATION / AGING DATA

NATIVE YEAST FERMENTATION
WITH BI-WEEKLY BÂTONNAGE
NO MALOLACTIC FERMENTATION
Cooperage: 100% FRENCH OAK, 13% NEW
Barrel Aging: 8 MONTHS

WINE DATA

Blend: 97% SAUVIGNON GRIS, 3% SAUVIGNON BLANC
Bottling Date: JUNE 9, 2015
pH: 3.54 *TA:* 6.3 G/L *Alcohol:* 14.5%