



CHALK HILL

ESTATE BOTTLED
2017 SAUVIGNON GRIS

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 2017 bottling comes from two blocks on our Oak Hill estate vineyard.

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. Pale yellow in the glass, our 2017 Sauvignon Gris is bursting with aromas of pink grapefruit, lime, ginger and gardenia blossoms. Richer and slightly fuller bodied than its cousin Sauvignon Blanc, this wine offers flavors of sweet orange, Meyer lemon, mango, and clove spice. Enjoy on its own or pair with light seafood or a roasted beet and goat cheese salad.

H A R V E S T

Harvest Dates: SEPTEMBER 6, 2017

Average Yields: 3.48 TONS/ACRE

Average Brix at Harvest: 24.1°

F E R M E N T A T I O N / B A R R E L

NATIVE YEAST FERMENTATION WITH BI-WEEKLY BÂTONNAGE
NO MALOLACTIC FERMENTATION

Cooperage: 100% FRENCH OAK, 31% NEW

Barrel Aging: 8 MONTHS

W I N E

Blend: 100% SAUVIGNON GRIS

Bottling Date: JUNE 4, 2018

pH: 3.32 *TA:* 6.53 G/L *Alcohol:* 14.1%