



CHALK HILL

ESTATE BOTTLED

2022 OAK HILL SAUVIGNON GRIS

Sauvignon Gris is the cousin of Sauvignon Blanc: full-bodied and aromatic with a rich mouthfeel. 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 2022 bottling comes from our Oak Hill and Chalk Hill estate vineyards.

The 2022 Sauvignon Gris was picked in half-ton micro bins during the cool overnight hours, then brought to the winery where it was pressed, chilled to 50 degrees, and racked off the lees the following day. The juice was then fermented in a combination of French oak, stainless steel drums, neutral oak barrels, and concrete egg. The wine underwent bi-weekly bâtonnage for two months, then monthly for three additional months prior to bottling. Our Sauvignon Gris has a wonderful balance of finesse and concentration. The 2022 typifies that contrast with its weight and freshness. This wine is teeming with tropical aromas - guava, passion fruit, pineapple, and lime zest. The creamy palate offers flavors of grapefruit and apricot with a burst of fresh acidity carrying it through the finish.

HARVEST

Harvest Dates: AUGUST 24 AND SEPTEMBER 8, 2022

Average Yields: 1.46 TONS / ACRE

Average Brix at Harvest: 24.9°

FERMENTATION / BARREL

BI-WEEKLY BÂTONNAGE FOR TWO MONTHS, THEN MONTHLY

NO MALOLACTIC FERMENTATION

Cooperage: 71% FRENCH OAK (17% NEW), 25% STAINLESS STEEL,
4% CONCRETE EGG

Aging: 5 MONTHS

WINE

Blend: 100% SAUVIGNON GRIS

Bottling Date: MARCH 20, 2023

pH: 3.31 *TA:* 6.09 G/L *Alcohol:* 14.6%

CHALK HILL ESTATE VINEYARDS & WINERY

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