



# CHALK HILL

ESTATE BOTTLED

2018 OAK HILL 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 2018 bottling comes from two blocks on our Oak Hill estate vineyard.

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. The bouquet reveals delightful aromas of tropical fruit, citrus and hints of warm vanilla. Unique to California and more robust than its cousin Sauvignon Blanc, our 2018 Sauvignon Gris is crisp and bright with a long spiced finish.

## HARVEST

*Harvest Dates:* SEPTEMBER 20, 2018

*Average Yields:* 3.48 TONS/ACRE

*Average Brix at Harvest:* 24.2°

## FERMENTATION / BARREL

NATIVE YEAST FERMENTATION WITH BI-WEEKLY BÂTONNAGE  
NO MALOLACTIC FERMENTATION

*Cooperage:* 100% FRENCH OAK, 30% NEW

*Barrel Aging:* 8 MONTHS

## WINE

*Blend:* 100% SAUVIGNON GRIS

*Bottling Date:* APRIL 23, 2019

*pH:* 3.27      *TA:* 7.59 G/L      *Alcohol:* 14.9%