



CHALK HILL

ESTATE BOTTLED

2019 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 2019 bottling comes from two blocks on our Oak Hill estate vineyard.

The 2019 harvest started 1-2 weeks later than usual. A wet winter and spring followed by persistent cool temperatures extended the growing season allowing the grapes to mature gradually. Vintners from around the state are praising the full flavors, fresh acidity and superb balance of this year's crop. Our Sauvignon Gris has a wonderful balance of finesse and concentration. This 2019 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

Harvest Dates: SEPTEMBER 19 & 24, 2019

Average Yields: 3.48 TONS/ACRE

Average Brix at Harvest: 24.2°

FERMENTATION / BARREL

NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH BI-WEEKLY BÂTONNAGE

Cooperage: 100% FRENCH OAK, 13% NEW

Barrel Aging: 7 MONTHS

WINE

Blend: 100% SAUVIGNON GRIS

Bottling date: MARCH 2020

pH: 3.17 *TA:* 7.024 G/L *Alcohol:* 15.4%

CHALK HILL ESTATE VINEYARDS & WINERY

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