



# CHALK HILL

ESTATE BOTTLED

## 2023 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 2023 bottling comes from our Oak Hill and Chalk Hill estate vineyards.

The 2023 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, and neutral oak barrels. The wine underwent bi-weekly bâtonnage for two months, then monthly for five additional months prior to bottling. Our Sauvignon Gris has a wonderful balance of finesse and concentration. The 2023 typifies that contrast with its weight and freshness. This wine opens with a bouquet of lemon zest, tropical passion fruit, pineapple, citrus, and apricot. The creamy palate offers flavors of grapefruit with a burst of fresh acidity carrying it through the finish.

### HARVEST

*Harvest Dates:* SEPTEMBER 22, 2023

*Average Yields:* 5.85 TONS / ACRE

*Average Brix at Harvest:* 23.4°

### FERMENTATION / BARREL

BI-WEEKLY BÂTONNAGE FOR TWO MONTHS, THEN MONTHLY

NO MALOLACTIC FERMENTATION

*Cooperage:* 75% FRENCH OAK (25% NEW), 25% STAINLESS STEEL

*Aging:* 7 MONTHS

### WINE

*Blend:* 100% SAUVIGNON GRIS

*Bottling Date:* JUNE 5, 2024

*pH:* 3.28    *TA:* 6.65 G/L    *Alcohol:* 14.6%

CHALK HILL ESTATE VINEYARDS & WINERY

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