

ESTATE BOTTLED 2022 NORTH SLOPE PINOT GRIS

Mature vines on the coolest site on the Chalk Hill Estate give us the intensely flavored fruit for our North Slope Pinot Gris. The grapes are picked at their optimal ripeness and are handled with great care during the winemaking process. Barrel fermentation and aging in neutral French oak enhance the wine's complexity.

The 2022 vintage was another warm and fast-paced year. Warm temperatures continued into summer setting the stage for full ripening, fresh acidity, and beautifully balanced fruit. Elegant aromas of blossoming white flowers, lemon peel, citrus, and ripe pear are vibrant in our 2022 Pinot Gris. The palate is crisp and bright, with a touch of honeydew melon and a flinty finish. Great on a warm summer day as an apéritif or paired with fresh seafood and vegetables.

HARVEST

Harvest Dates: AUGUST 23, 2022 Average Yields: 1.85 TONS / ACRE Average Brix at Harvest: 24.3°

FERMENTATION / BARREL WEEKLY BÂTONNAGE FOR 8 WEEKS, THEN MONTHLY

NO MALOLACTIC FERMENTATION Cooperage: 50% neutral French Oak, 50% stainless steel Barrel Aging: 6 months

WINE

Blend: 100% PINOT GRIS
Bottling Date: MARCH 23, 2023

pH: 3.39 TA: 5.95 G/L Alcohol: 14.7%

CHALK HILL ESTATE VINEYARDS & WINERY

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