



CHALK HILL

2023 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. Two classic Alsatian clones provide distinctly different flavor and textural components to the blend. Barrel fermentation and aging in neutral French oak enhance the wine's complexity.

The 2023 vintage delivered abundant rainfall and moderate temperatures, allowing for steady ripening of the fruit, yielding concentrated flavors with beautifully bright acidity. Elegant aromas of blossoming white flowers, lemon peel, citrus, and apricot are vibrant in our 2023 Pinot Gris. The palate is crisp and bright, with a touch of honey and juicy Meyer lemon on the finish. Great on a warm summer day as an apéritif or paired with fresh seafood and vegetables.

HARVEST

Harvest Dates: SEPTEMBER 18, 2023

Average Yields: 1.12 TONS / ACRE

Average Brix at Harvest: 23.3°

FERMENTATION / BARREL

WEEKLY BÂTONNAGE FOR 8 WEEKS, THEN MONTHLY

NO MALOLACTIC FERMENTATION

Cooperage: 66% NEUTRAL FRENCH OAK, 34% STAINLESS STEEL

Barrel Aging: 4 MONTHS

WINE

Blend: 100% PINOT GRIS

Bottling Date: FEBRUARY 12, 2024

pH: 3.26 *TA:* 5.82 G/L *Alcohol:* 14.2%