



CHALK HILL

2006 North Slope Pinot Gris

CHALK HILL'S LIMITED PRODUCTION PINOT GRIS is unique from the vine to the bottle. Referred to as 'gris' due to its grape color, Pinot gris becomes grayish-purple before it reaches full maturity at Chalk Hill. The Alsatian clones 146 and 152 are planted on Chalk Hill's North Slope, a tiny enclave in the coolest region on the estate that provides the perfect ripening conditions for this graceful and finicky grape. — The grapes are processed in the most delicate manner to ensure that we capture all the complexity the variety offers. Whole clusters are gently pressed to release as much flavor from the grapes without extracting any harsh tannins from the skins. — The juice is fermented in neutral oak barrels followed by 10-months barrel aging *sur lie* to add creaminess and layers of texture to the wine. Bottled without fining or filtration, this wine preserves the true character and subtle nuances of the grape. — The 2006 growing season was long and cool, producing a multi-layered, lush and mouth-filling wine. Its bouquet of white peach, apricot, marmalade and a slight hint of roasted hazelnut precede a deep and round palate of orange spice, nectarine and cream. Finishing long with vanilla, stone fruit and almonds, this richly concentrated white wine is a favorite among chefs due to its extraordinary ability to pair with a variety of cuisines. —

PRODUCTION DETAILS

Vineyard CHALK HILL ESTATE

Blend 100% PINOT GRIS

Appellation CHALK HILL, RUSSIAN RIVER VALLEY

Fermentation 100% IN BARREL - WITH WEEKLY BÂTONNAGE

Aging TEN MONTHS *SUR LIE*

ANALYTICAL DATA

Harvested SEPTEMBER 22 - 26, 2006 BRIX 25.0° T.A. 6.0 g/L pH 3.43

Bottled AUGUST 17, 2007 ALCOHOL 14.9% T.A. 5.8 g/L pH 3.55

UNFINED AND UNFILTERED

Mark Lingensfelder

Vice President — Vineyard Operations

Steven Leveque

Vice President — Winemaker

CHALK HILL ESTATE VINEYARDS & WINERY

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