Chalk Hill

estate bottled

2025 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 2025 bottling comes from two of our estate vineyards.

The 2025 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 new French oak, stainless steel drums, and neutral oak barrels. The wine underwent weekly to 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 2025 leads with vibrant aromas of citrus, pineapple, and mango, complemented by soft notes of rose petal and melon. Its palate offers a luxurious, creamy texture balanced by bright acidity and crisp flavors of tropical fruit and honeydew, all culminating in a long, savory finish.

harvest

Harvest Dates: September 13, 2025

Average Yields: 5.27 tons / acre

Average Brix at Harvest: 25.0°

fermentation / barrel

weekly to bi-weekly bâtonnage for two months, then monthly

no malolactic fermentation

Cooperage: 54% French oak (15% new), 46% stainless steel

Aging: 7 months

wine

Blend: 100% Sauvignon Gris

Bottling Date: April 23, 2026

pH: 3.36 *TA:* 6.0 g/L *Alcohol:* 14.8%

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