

GRGICH HILLS ESTATE

NAPA VALLEY



2006 NAPA VALLEY ESSENCE®

VINTAGE: 2006 is the inaugural release of Essence, our limited-production Sauvignon Blanc. After a wet winter and spring, we had slow, even ripening, followed by a heat spikes in July and then an unusually cool fall that allowed the grapes to completely ripen without dehydrating. Thanks to our dry farming and Biodynamic® techniques, we had little botrytis from the rain and the vines remained healthy in the heat, providing us with fully ripe, flavorful grapes in September.

VINEYARD: For this wine we selected the blocks that express the true nature—the essence—of our vineyards, which are certified Biodynamic by the Demeter Association. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. The grapes were grown primarily at our cool American Canyon in southern Napa Valley, which limits vigor, producing fewer grapes with more intense flavor. We hand harvested the grapes at night into small bins so they arrived at the winery cool and intact, preserving their wonderful flavors and bright acidity.

THE WINE: Relying only on naturally-occurring yeasts, we fermented the grapes in 900-gallon French oak casks that are temperature controlled for a slow fermentation to retain all of the grapes' delicate aromas. Once we identified the best lots of the vintage, we then aged the wine seven months in large oak casks. This extra aging adds another layer of complexity but the larger casks don't overwhelm the fruit flavors with oak. Its classic Sauvignon Blanc aromas of citrus blossom, juicy kiwi and lemon grass, are balanced with a touch of minerality. The wine's incredible depth enhances and enriches the flavors into a seamless, long finish.

WINEMAKER'S NOTES

Alcohol.....14.3% by volume
Fermentation...wild yeast
Harvest date....Sept. 13-22, 2006
Sugar.....23.9° Brix
Bottling date....May 23, 2007
Release date.....September 2007
Total acid.....6.9 g/L
pH.....3.22
Time in oak.....Fermented and
aged 7 mos. in
900-gallon oak
casks
Type of oak.....French oak
Production.....374 cases
(12/750 ml.)

