

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.3% by volume
Fermentation...wild yeast
Harvest dateAug. 29 through
 Sept. 5, 2007
Sugar23.4° Brix
Bottling date....July 30, 2008
Release date.....October 1, 2008
Total acid7.1 g/L
pH3.18
Time in oak.....11 months
Type of oak900-gallon large
 French oak casks
Production.....370 cases (12/750 ml.)
Blend 100% Sauvignon
 Blanc



2007 NAPA VALLEY ESSENCE®

VINTAGE: 2007 was a wonderful vintage with a long, dry growing season. The warm spring brought early budding and bloom, followed by a relatively cool summer that gave a long growing time on the vine, and then a heat spike at the end that jump-started harvest. Because we received only 60 percent of our normal precipitation, the grapes were smaller, reducing yield to less than three tons an acre but giving us concentrated flavors.

VINEYARD: For this wine we selected the best blocks that express the true nature—the essence—of our Sauvignon Blanc vineyards, which are organic and 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 American Canyon in southern Napa Valley, where the cool climate and thin soils limit vigor, producing fewer grapes but 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: Using naturally occurring yeasts found on the grapes, we fermented the juice in 900-gallon French oak casks that were temperature controlled for a slow fermentation to retain all of the grapes' delicate aromas. We selected the best lots of the vintage, then aged the wine 11 months in large oak casks. This extended aging adds another layer of complexity but the larger casks don't overwhelm the fruit flavors with oak. Pure aromas of tropical fruit, melon and lemon grass are supported by a hint of minerality. The full mouthfeel and concentrated flavors make it the ideal wine with a goat cheese salad, smoked salmon, sautéed mussels or by itself as an apéritif.