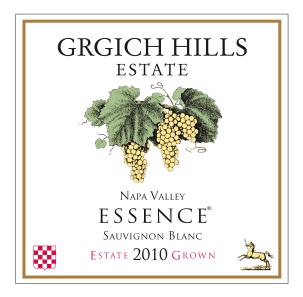
## GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol14.3% by volume
Fermentation indigenous yeast;
fermented in 1,500
gallon oak casks
Harvest date September 21, 2010
Sugar23° Brix (average)
Bottling date August 21, 2011
Release dateDecember 2011
Total acid7.1 g/L
pH3.22
Time in oak9 months
Type of oaklarge French oak
casks
Production 694 cases (12/750 ml.)
Blend 100% Sauvignon
Blanc

## 2010 Napa Valley ESSENCE®

**VINTAGE:** Cool and long sum up the 2010 growing season. Spring temperatures were below average with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought much-needed heat to ripen grapes to full maturity.

VINEYARD: For this wine we selected the best blocks that express the true nature—the essence—of our Sauvignon Blanc vineyards. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic<sup>®</sup>. The grapes were grown primarily at our vineyard in 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 1,500-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 nine months in the same large oak casks. This aging adds another layer of complexity but the larger casks don't overwhelm the fruit flavors with oak. Classic flavors of grapefruit and lemon are supported by mouthwatering minerality. The full mouthfeel, concentrated flavors and lingering finish make it the ideal wine with a goat cheese salad, smoked salmon, sautéed mussels or by itself as an apéritif.