

# GRGICH HILLS ESTATE

NAPA VALLEY

*Vintners Hall of Fame inductee Miljenko "Mike" Grgich crafted the 1973 Chateau Montelena Chardonnay that won the famed 1976 Paris Tasting, outscoring the best of France and revolutionizing the wine world. To honor Mike's legacy and to commemorate that special event, we created this exceptional wine.*



## PARIS TASTING "COMMEMORATIVE" CHARDONNAY 2011

**VINTAGE:** Thanks to cool weather and early rains, 2011 was a demanding, but in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage fashioned elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

**VINEYARD:** For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Wente clone obtained from our well-known neighbor, Larry Hyde, and planted in 1989. Through a combination of clone, age and cool climate, this single block in our estate vineyard in the chilly Carneros region of Napa Valley creates wonderfully rich flavors, balanced with crisp acidity. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®.

**THE WINE:** For this limited-production Chardonnay we handpicked our best lots, relied on wild yeasts for fermentation and prevented malolactic fermentation in order to preserve the wine's pleasing acidity and fresh flavors. This elegant, full-bodied Chardonnay displays notes of fresh apple tart, honeysuckle and tropical fruit that linger on the tongue. Match its rich, yet crisp flavors with equally rich seafood bisque, roast chicken, white truffle ravioli, or a slow-braised pork shoulder.

### WINEMAKER'S NOTES

Alcohol..... 13.5% by volume  
Fermentation .... barrel fermented with  
indigenous yeast;  
no malolactic  
Harvest date ..... October 2-10, 2011  
Sugar..... 22.7° Brix (average)  
Bottling date ..... May 7, 2013  
Release date ..... May 24, 2014  
Total acid ..... 7.2 g/L  
pH ..... 3.4  
Time in oak..... 12 months in 60 gallon  
French oak (70% new)  
then six months in  
1,200 gallon (4,500 liter)  
French oak foudres  
Type of oak ..... French oak  
Production ..... 617 cases (12/750 ml.)  
Blend..... 100% Chardonnay