

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol13.5% by volume
Fermentationbarrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest dateSept. 4 - 25, 2012
Sugar.....22.8° Brix (average)
Bottling dateDecember 6, 2013
Release dateOctober 2014
Total acid7.1 g/L
pH3.37
Time in oak.....11 months in 900-gallon
oak casks followed by
4 months in stainless
steel tanks
Type of oakFrench oak
Production650 cases (12/750 ml.)
Blend.....100% Chardonnay

Miljenko's Selection
2012 CHARDONNAY
CARNEROS

VINTAGE: We enjoyed a wonderful vintage from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced wonderfully balanced and ripe grapes.

VINEYARD: Our *Miljenko's Selection* tier showcases the unique characteristics of a varietal from specific vineyard blocks selected by Mike Grgich. Clones, rootstock and farming are matched with the distinctive growing conditions of each site. Our Chardonnay thrives in our Carneros vineyard in the southern tip of Napa Valley, near San Pablo Bay, which spills into the San Francisco Bay. The cool maritime breezes and fog allow the grapes to slowly ripen to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas. All of our vineyards are certified organic and we farm them naturally, without artificial pesticides or herbicides.

THE WINE: 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, then aged 11 months in same casks, followed by four months in stainless steel tanks before bottling. This aging adds another layer of complexity but the larger casks don't overwhelm the fruit flavors with oak. The wine's ripe Golden Delicious apple and citrus blossom aromas are wrapped up with a crisp finish and are a great complement to sushi and sashimi, creamy pasta and chicken pâté.