

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...barrel fermented
with indigenous
yeast; no malolactic
Harvest date....September 24-27, 2012
Sugar23.1° Brix (average)
Bottling date....March 26, 2014
Release date.....May 2015
Total acid7.1 g/L
pH3.37
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.....632 cases (12/750 ml.)
Blend100% Chardonnay

PARIS TASTING COMMEMORATIVE
2012 CHARDONNAY
ESTATE GROWN • NAPA VALLEY

VINTAGE: We enjoyed a wonderful vintage from budbreak to harvest 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 perfectly balanced and ripe grapes.

VINEYARD: For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Old Wente clone 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.

THE WINE: For this limited-production Chardonnay, we selected our best lots, relied on wild yeasts for fermentation and prevented malolactic fermentation in order to preserve the wine's lively acidity and fresh flavors. This elegant Chardonnay displays great structure and a vibrant mix of citrus blossom, brioche, and roasted almonds that will only improve with age. Match its rich, yet crisp flavors with equally rich seafood bisque, roast chicken, white truffle ravioli, or a slow-braised pork shoulder.