

GRGICH HILLS ESTATE

NAPA VALLEY



PARIS TASTING COMMEMORATIVE
2013 CHARDONNAY
ESTATE GROWN • NAPA VALLEY

VINTAGE: We enjoyed a beautiful vintage in 2013 with consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

WINEMAKER'S NOTES

Alcohol.....14.2% by volume
Fermentation...barrel fermented
with indigenous
yeast; no malolactic
Harvest date....September 4-12, 2013
Sugar23.5° Brix (average)
Bottling date....March 27, 2015
Release date....May 2016
Total acid6.4 g/L
pH3.36
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.....908 cases (12/750 ml.)
Blend100% Chardonnay

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, honey, and roasted almonds that will only improve with age. Match its rich, yet crisp flavors with equally rich seafood risotto, pasta, roast chicken with cream sauce, or a slow-braised pork shoulder.