

GRGICH HILLS



GOLD MEDAL!
+Best of Class
2005 San Francisco Chronicle
Wine Competition

GOLD MEDAL!
2005 Tasters Guild
Consumer Wine Judging

2002

CHARDONNAY

Napa Valley

Winemaker's Notes

Alcohol 13.9% by volume
Fermentation ... 100% barrels;
no malolactic
Harvest date Sept. 9-25, 2002
Sugar 23.0 degrees Brix
Bottling date July 2003
Release date December 1, 2004
Residual sugar .25%
Total acid 7.1 g/L
pH 3.22
Time in oak 10 months
Type of oak French *barriques*:
50% new; 50% year-old
Production 37,000 cases

Grgich Hills has always been known for its outstanding Chardonnay, and the 2002 vintage only bolsters that reputation. The wine begins with a bouquet of green apple, acacia blossoms, and undertones of minerality. On the palate this Chardonnay is rich and concentrated - the result of a shorter, hotter growing season than 2001. Distinctive Chardonnay flavors of Bartlett pears and green apples come to the fore, followed by honey, casaba melon, and lemon drops.

Grgich Hills' trademark food-friendly acidity, crispness, and elegance nicely balance these full-bodied flavors and lead into a long, savory, slightly nutty finish. Balanced and complex, this wine is the complete package.

92 points
EXCEPTIONAL!

-2005 Beverage
Testing Institute

Brilliant yellow hue. Lemon, apple, magnolia and oak aromas. Medium-full with excellent concentration, this has a beautiful mid-palate and a beautifully structured finish with a subtle touch of spice, nicely integrated oak and vibrant acidity. Finesse over power.



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