

GRGICH HILLS



GOLD MEDAL!
+Best of Class
2006 New World International
Wine Competition

2003

CHARDONNAY

Napa Valley

Winemaker's Notes

Alcohol 14.1% by volume
Fermentation 100% barrels;
no malolactic
Harvest date Sept. 19-25, 2003
Sugar 24.1 degrees Brix
Bottling date August 2004
Release date January 1, 2006
Residual sugar25%
Total acid 6.6 g/L
pH 3.37
Time in oak 9 months
Type of oak French *barriques*:
80% new; 20% yr.-old
Production 21,770 cases

This concentrated and balanced wine is the result of extremely low yields (less than two tons per acre) in 2003, which intensify the Chardonnay's flavor and richness. The wine begins with a seductive, aromatic bouquet of honey, lemon, pineapple and jasmine, followed on the palate by white peaches, minerality, and a hint of nuttiness. Citrus carries through to the finish, joined by toasted almond and underlying spiciness from the French oak aging. As always, our Chardonnay does

not undergo malolactic fermentation, giving it sufficient crispness and acidity to balance the wine's concentrated fruit and to pair well with food. Enjoy this full-bodied Chardonnay with richer seafood such as crab or lobster, pasta with cream sauce, poultry, or a roast pork tenderloin.

WINE
SPECTATOR
Dec. 31, 2005

Fresh and complex, with a crisp citrus edge to the ripe pear and fig notes, with subtle hints of hazelnut and nutmeg unfolding gracefully on the finish. Drink now through 2008. *Score: 88*

★★★★+
RESTAURANT
WINE
Issue #109

Lucious and full bodied, this is an intensely flavored Chardonnay (vanilla, apple, grapefruit, lemon peel), with a long finish.



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