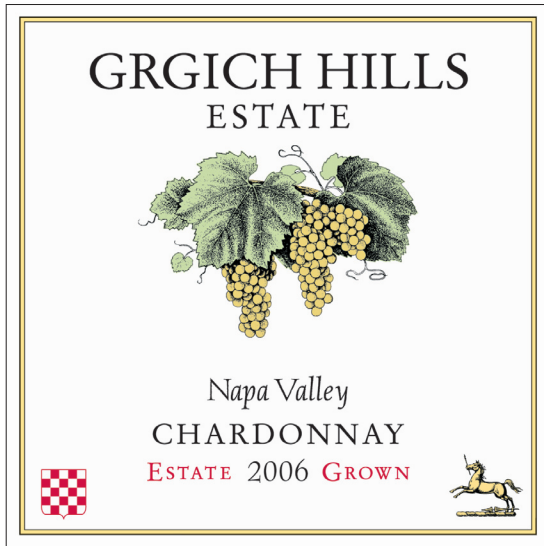


# GRGICH HILLS ESTATE

NAPA VALLEY



## 2006 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** 2006 was a cool vintage in general, starting with a wet winter and spring that delayed budbreak and led into a slow, even, ripening of the grapes. Then a heat spike in July helped the grapes catch up to a normal physiological ripeness followed by an unusually cool August that allowed the grapes to completely ripen without dehydrating. Thanks to our organic and Biodynamic® farming, the vines remained healthy throughout the temperature swings, providing us with fully ripe, flavorful grapes in September.

### WINEMAKER'S NOTES

Alcohol.....14.3% by volume  
Fermentation...indigenous yeast  
Harvest date....Sept. 20-30, 2006  
Sugar .....23.5°- 24.5°Brix  
Bottling date....August 6-9, 2007  
Release date....July 28, 2008  
Total acid .....6.9 g/L  
pH .....3.35  
Time in oak.....Fermented and aged  
10 months  
Type of oak.....French oak:  
60% neutral barrels  
30% new  
10% 900 gallon casks  
Production.....24,074 cases (12/750 ml.)  
2,019 cases (12/375 ml.)  
61 cases (6/1.5 L)



**VINEYARD:** This is the first vintage that our Chardonnay vineyards were certified organic and Biodynamic. Our cool American Canyon and Carneros vineyards sit in the southern tip of Napa Valley, not far from San Pablo Bay, which spills into San Francisco Bay, and they're in the perfect spots to grow Chardonnay. The coolness allows the grapes to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas.

**THE WINE:** As always, we did not allow the Chardonnay to undergo malolactic fermentation and our Biodynamic farming created a wine that is alive with delicious acidity. The relatively cool vintage yielded a beautifully balanced Chardonnay with notes of lemon zest, flowers and honey with a hint of crushed stones. Let this wine's elegance shine by matching it with simple preparations of baked halibut, roasted chicken, grilled shrimp or pork, or pasta with a light cream sauce.