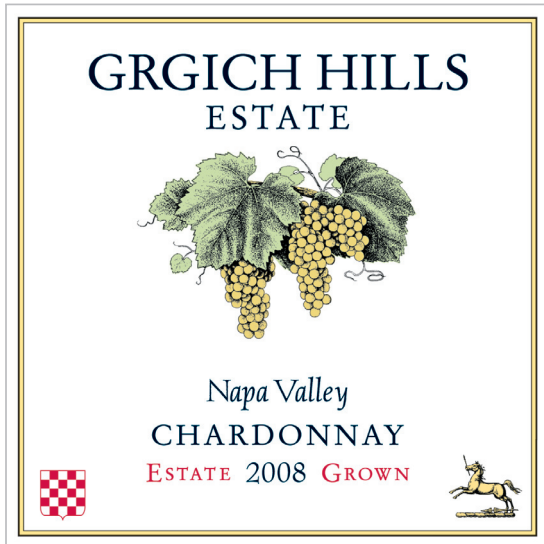


GRGICH HILLS ESTATE

NAPA VALLEY



2008 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest.

VINEYARD: All of our vineyards are certified organic and Biodynamic®. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. We grow our Chardonnay in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, not far from San Pablo Bay, which spills into the San Francisco Bay. The cool maritime breezes and fog allow the grapes to slowly ripen to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas.

THE WINE: Following the classic style that Mike Grgich established when we began in 1977, we did not allow the Chardonnay to undergo malolactic fermentation and our Biodynamic farming created a wine that is alive with delicious acidity. This aromatic Chardonnay is rich with aromas of ripe peach, mango and tropical flowers, plus a note of minerality. Showcase this wine's elegance with fresh seafood, roasted chicken, grilled pork, or creamy cheeses.

WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation...indigenous yeast
Harvest date....September 2-11, 2008
Sugar23.9° Brix
Bottling date....July 7, 2009
Release date....Fall 2010
Total acid6.9 g/L
pH3.28
Time in oak.....Fermented and aged
10 months
Type of oak.....French oak:
60% neutral barrels
40% new
Production.....29,792 cases (12/750 ml.)
2,436 cases (12/375 ml.)
67 cases (6/1.5 L)

