

GRGICH HILLS



GOLD MEDALS!
1987 Les Amis du Vin
1986 San Diego Nation

1983 CHARDONNAY *Napa Valley*

To capture the natural balance of acid, sugar, and body, the 1983 Chardonnay grapes were picked at a medium ripeness of 22 to 23 degrees Brix. About 50% of the grape juice from this vintage was fermented in new French Limousin oak barrels in our temperature-controlled room. This developing oak character during fermentation has enriched the wine in subtle ways by adding nuance and complexity. The remaining 50% of the grape juice was fermented in jacketed stainless steel tanks at 50 to 60 degrees Fahrenheit, preserving fruitiness and crispness. Following fermentation both lots received the benefit of seven months of additional barrel aging to reveal a harmonious balance between fruit and wood. Part of this wine, for an additional level of quality, was also aged in contact with yeast for a special touch of yeast autolysis.

This Chardonnay has been styled specifically to enhance your dining experience. Its delicate bouquet and crisp elegance will stimulate your palate and provide a memorable complement to fine cuisine, such as sushi, abalone, broiled sea bass, salmon, or other fish. Alcohol is 13.3% with a good acid of .75% - very dry.

THE WINE SPECTATOR - Oct. 11-15, 1985

Cellar Selection

Develops in the glass into a full, complex, distinctive Chardonnay.

96
points

Sight: honey-gold

Nose: initial off-putting aromas clean up, turns buttery.

Taste: nicely grassy, spicy, full-bodied, tart, lemony, cloves and spice, very rich and oaky, slightly oily; clean citrus aftertaste.

WINE & SPIRITS - June 1988



Medium gold; low-medium intensity nose lightly honied, spicy oak, toasty apple notes, full-bodied flavors, ripe figs, balanced oak, spicy elements, rich structure with good acid balance; full finish with great promise.

GRGICH HILLS CELLAR

P.O. Box 450 1829 St. Helena Hwy. Rutherford, CA 94573

Tel: (707) 963-2784 Fax: (707) 963-8725 www.grgich.com