

GRGICH HILLS



THREE GOLD MEDALS!
2000 Monterey Wine Festival
1999 Tasters Guild International
1999 Amenti del Vino

1997

CHARDONNAY

Napa Valley

The unpredictable El Niño weather created a surprisingly good vintage for us in 1997. Early bud break brought a longer than usual growing season, resulting in grapes with more intense flavors, aromas, and varietal character. These conditions allowed us to produce a very elegant, classically-styled Chardonnay offering you everything you'd expect from Grgich Hills and more.

Our 1997 Chardonnay shows complex aromas of ripe fruit, supported by floral and mineral components, with an appealing hint of nuttiness in the background. The flavors are rich and intriguing and have a long, lingering aftertaste. As always, malolactic fermentation was avoided in order to preserve the acidity and fruit and to ensure a perfect marriage of food and wine. It's one of our best to date!

Cellar Selection
WINE
SPECTATOR
June 15, 1999

91
points

This is serious Chardonnay. Intense and bright, it's rich in pure, varietal flavors, with tiers of pear, citrus, vanilla, honey and spice that build in complexity and gain nuance through the finish. Drink now or hold until 2004.

WINE
& SPIRITS
October, 1999

91
points

Grgich always makes a stylish Chardonnay. This one starts out with a stroke of oak, then the fruit character begins to strengthen, fragrant with chamomile and wheat over a ripe peach flavor. Though fully ripe, the wine finishes dry and balanced, with a final flourish of oak. Open a bottle while you're grilling swordfish or tuna.

THE
INSIDERS'
WINE LINE
Vol. 3, Num. 4

92
points

The 1997 Chardonnay, Napa Valley has a bright perfumed bouquet of pineapple, peach, apple, vanilla and lemon/lime with a hint of banana and floral highlights. The flavors of apples, tropical fruits, lemon custard and vanilla with faint nutty nuances are balanced with good depth followed by a fruity, crisp finish.



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