

# GRGICH HILLS



**GOLD MEDALS!**  
2001 Grand Harvest Awards  
2001 Atlanta International Wine Challenge  
(Plus Best American White)

1998

## CHARDONNAY

### *Napa Valley*

This 1998 Chardonnay is another good example of the Grgich Hills "house style" which emphasizes balance and finesse along with lots of flavor and complexity. The first thing that you'll notice in this vintage is the familiar varietal aroma and flavor of pears and apples that make Chardonnay so appealing. Next, it has a wonderful texture or "mouth feel", making those flavors even more attractive. You'll also notice subtle hints of yeast and toasty oak in the background which are evident but not overwhelming. Finally, this wine has great structure and acidity assuring that it can be served with a wide variety of rich foods and flavors.

Grgich Hills Chardonnays are known for their ability to age, so this wine can easily be cellared for another four to six years for maximum development.

#### *The Insiders' Wine Line*

**91**  
points

The 1998 Chardonnay, Napa Valley has a perfumed nose of pineapple, Asian apple, citrus, toast, vanilla and pear with faint floral highlights. The flavors of tropical fruits, apple and spice with toasty oak flavors are followed by a bright, fruity, creamy, toasty finish. - *Vol. 4, Num. 2*

#### *Wine & Spirits*

**90**  
points

Primary wood scents of vanilla and spice give way to a deeper mineral character as the wine takes on air. This is an intriguing study of the buttery richness Chardonnay can give, contrasting with the freshness of pear-like fruit and the edginess of lees mineralized into a quartz-like clarity. It isn't fancy, but it's firm, ripe and robust. The lasting finish is balanced for a long life ahead. - *Oct. 2000*



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