

GRGICH HILLS



GOLD MEDALS!

- 2004 VinoChallenge
- 2004 Colorado State Fair
- 2004 American Wine Society
- 2005 San Francisco Chronicle
(+Best of Class)
- 2004 Tasters Guild International
- 2004 California State Fair
(+Best of Class of Napa Appellations)

DOUBLE GOLD

- 2004 Tasters Guild Consumers

+93 points

- 2004 Beverage Testing Institute

2003

FUMÉ BLANC

"Estate Grown" Napa Valley

Light, bright and elegant, this wine literally dances on the palate. It is our second estate-grown vintage of Fumé Blanc, made from grapes from our exceptional American Canyon vineyard. The climate there is cool and breezy with plenty of sunshine, which enlivens the fruit flavors. The nose is fragrant and tropical with hints of white peaches, pineapple, kiwi, lime, and peach blossoms. In the mouth, the wine is crisp and clean with accents of lemon, lime, pear, fig, tropical fruit, honeydew melon, and a hint of vanilla oak.

Fumé Blanc is a constant joy and a surprisingly versatile food partner. It goes beautifully with colorful summer salads, but its virtues also come racing to the fore with a chicken roasted with fresh rosemary or simmered with tomatoes, onions, and Kalamata olives. Want perfection? Try our 2003 estate-grown Fumé Blanc with fresh oysters, scallops, trout, or red snapper. It will be a meal to savor and to remember.

Winemaker's Notes

Alcohol	13.7% by volume
Fermentation	85% tank; 15% barrels
Harvest date	September 10-18, 2003
Sugar	23.1∞Brix
Bottling date	March 2004
Release date	July 1, 2004
Residual sugar15%
Total acid	6.6 g/L
pH	3.31
Time in oak.....	5 months
Type of oak	2-yr. old French oak
Case production ...	14,862

California GRAPEVINE - August-September 2004

90
points

FIRST PLACE! Medium-light yellow color; attractive, intense, spicy, grassy, slightly tropical, distinctly varietal aroma with notes of gooseberry, grapefruit, and white peach; medium-full body; forward, moderately rich, herbal, grassy flavors with an appealing mouth feel; well balanced and structured; crisp finish; lingering aftertaste. Show distinctive varietal character though some of our tasters noted a trace of sulfur. Very highly recommended.



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