

GRGICH HILLS ESTATE

NAPA VALLEY



Miljenko's Selection
2013 CHARDONNAY
CARNEROS

VINTAGE: We enjoyed a beautiful vintage in 2013 with consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

VINEYARD: Our *Miljenko's Selection* tier showcases the unique characteristics of a varietal from specific vineyard blocks selected by Miljenko "Mike" Grgich. Clones, rootstock and farming are matched with the distinctive growing conditions of each site. Chardonnay thrives in our Carneros Vineyard in the southern tip of Napa Valley, near 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. All of our vineyards are certified organic, and we farm them naturally, without artificial pesticides or herbicides.

THE WINE: We fermented the juice in 900-gallon French oak casks that were temperature controlled for a slow fermentation to retain all of the grapes' delicate aromas, then aged 11 months in same casks. This aging adds another layer of complexity, but the larger casks don't overwhelm the fruit flavors with oak. The wine's crisp, aromatic flavors of citrus flower, honey and lightly roasted almonds linger in its long finish and are a great complement to sautéed shell fish, grilled chicken and roasted pork loin.

WINEMAKER'S NOTES

Alcohol..... 14.1% by volume
Fermentation..... barrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest date..... Aug. 30 - Sept. 11, 2013
Sugar 23.5° Brix (average)
Bottling date..... August 11, 2014
Release date..... October 2015
Total acid 6.8 g/L
pH 3.41
Time in oak..... 11 months
Type of oak..... 900-gallon French
oak casks
Production..... 1,265 cases (12/750 ml.)
Blend 100% Chardonnay