

GRGICH HILLS ESTATE

NAPA VALLEY



VINTAGE: For the third year in a row Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Budbreak came slightly early, and the modest temperatures through the growing season helped preserve moisture. July's relatively low temperatures coupled with high relative humidity slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

VINEYARD: 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, and the larger casks do not 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 grilled shrimp, Caprese salad, and salmon cooked on a cedar plank.

WINEMAKER'S NOTES

Alcohol..... 14.1% by volume
Fermentation..... barrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest date..... Aug. 29 - Sept. 6, 2014
Sugar 23.6° Brix (average)
Bottling date..... July 29, 2015
Release date..... October 2016
Total acid 6.9 g/L
pH 3.22
Time in oak..... 11 months
Type of oak..... 900-gallon French
oak casks
Production..... 882 cases (12/750 ml.)
Blend 100% Chardonnay