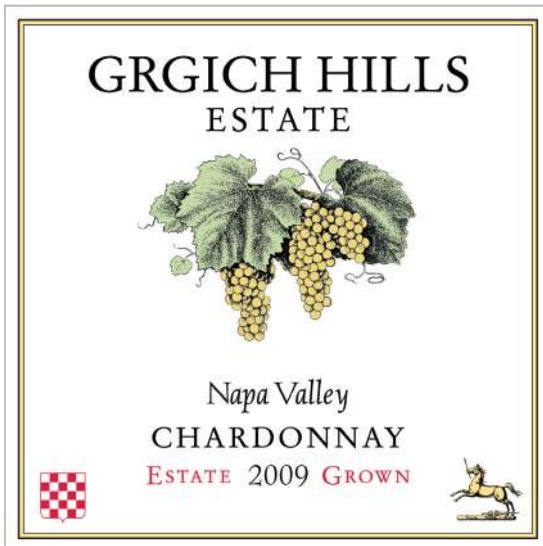


GRGICH HILLS ESTATE

NAPA VALLEY



2009 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall in 2009, which reduced crop levels somewhat. Spring was essentially frost-free and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat insured perfect ripeness when we picked in the first days of September.

VINEYARD: All of our vineyards are certified organic and Biodynamic®. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. We grow our Chardonnay in our American Canyon and Carneros vineyards 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.

THE WINE: Following the classic style that Miljenko "Mike" Grgich established when we began in 1977, we did not allow the Chardonnay to undergo malolactic fermentation, and our Biodynamic farming created a wine that is alive with delicious acidity. The wine's crisp, yet rich, flavors of apple, honeydew melon and fig with a hint of baked brioche are perfect for fresh seafood, roasted chicken, grilled pork, or creamy cheeses.

WINEMAKER'S NOTES

Alcohol.....14.4% by volume
Fermentation...indigenous yeast
Harvest date....September 3-21, 2009
Sugar23.6° Brix
Bottling date....July 2010
Release date....Spring 2012
Total acid6.5 g/L
pH3.32
Time in oak.....Fermented and aged
10 months
Type of oak.....French oak:
60% neutral barrels
40% new
Production.....25,168 cases (12/750 ml.)
291 cases (12/375 ml.)
149 cases (6/1.5 L)
Blend100% Chardonnay