

# GRGICH HILLS ESTATE

## NAPA VALLEY



Alcohol..... 14.1% by volume  
Fermentation... indigenous yeast;  
2-3 weeks in barrel  
Harvest date.... Aug. 24 - Oct. 4, 2018  
Sugar ..... 23.1° Brix (*average*)  
Bottling date.... July 2019/January 2020  
Release date..... April 2020 (375 ml.)  
Total acid ..... 7.1 g/L  
pH ..... 3.4  
Time in oak..... Fermented and  
aged 10 months in  
80% barrels and  
20% *foudres*  
Type of oak..... French oak;  
40% new barrels  
60% neutral barrels  
Production..... 28,887 cases (12/750 ml.)  
Blend ..... 100% Chardonnay

### 2018 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The 2018 vintage was a bountiful vintage marked by cool, consistent temperatures and a timely rainfall for bud break in March and April. Harvest began on September tenth, and the grapes were of the highest quality with lower alcohol and high acidity.

**VINEYARD:** Our Chardonnay thrives 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 morning fog allow the grapes to slowly ripen to develop complex flavors while maintaining a bright, natural acidity. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

**THE WINE:** Miljenko “Mike” Grgich has been called “The King of Chardonnay” since the winery began in 1977, and you can taste why in this classically-styled wine. We did not allow the Chardonnay to undergo malolactic fermentation, preserving its natural acidity.

This gorgeous Chardonnay opens with fresh, citrus aromas of Meyer lemon and lime followed by juicy, ripe peach, with underlying notes of honeysuckle, herbs and vanilla. The 2018 vintage showed above-average natural acids in the wines, which, along with lower sugar levels, make the 2018 vintage white wines exceptionally fresh and vibrant. Take a sip, and you’ll find that this 2018 Chardonnay, Napa Valley exhibits extraordinary balance of citrus fruit on the front palate with minerality and depth of flavors on the mid-palate. The aftertaste is harmonious and lingers well beyond expectation.