

# GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....13.5% by volume  
Fermentation...indigenous yeast;  
fermented in 1,500-  
gallon oak casks  
Harvest date....Sept. 10 - 27, 2019  
Sugar .....23.5° Brix (*average*)  
Bottling date....May 19, 2020  
Release date.....January 2021  
Total acid .....6.7 g/L  
pH .....3.27  
Time in oak.....7 months  
Type of oak.....79% neutral French  
oak casks (*foudres*)  
21% French oak barrels  
Production.....966 cases (12/750 ml.)  
Blend .....97% Sauvignon Blanc  
2% Orange Muscat  
1% Gewürztraminer

**VINTAGE:** Napa Valley experienced an above-average rainfall in the early months of 2019 with over 50 inches of rain in Rutherford. The residual moisture and colder than average soils led to a delayed start in budbreak. Spring and summer enjoyed moderate temperatures with no significant heat spikes until August. Harvest began in mid-September and finished the first week of November.

**VINEYARD:** Only the best blocks that express the true nature — the essence — of our Sauvignon Blanc are used for this limited production wine. The grapes come from our chilly American Canyon vineyard (51%) and are supplemented from our Carneros vineyard (49%), where the cool climate and thin soils limit vigor, producing fewer grapes but more intense flavor. We hand-harvested the grapes at night into small bins, so they arrived at the winery cool and intact, preserving their wonderful flavors and bright acidity.

**THE WINE:** Using naturally-occurring yeasts found on the grapes, we fermented the juice in 1,500-gallon French oak casks (*foudres*) that were temperature-controlled for a cool fermentation to retain all of the grapes' delicate aromas. We selected the best lots of the vintage, and then aged the wine seven months in the same large oak casks.

Our 2019 Napa Valley Essence® presents tart aromas of grapefruit, lime and starfruit with subtle notes of minerality and a hint of black pepper. The palate displays a similar profile with flavors of citrus, floral and sweet white peach and wet stone minerality. Hints of herbal cardamom seeds lead into a complex mid-palate with well-integrated acidity and a long finish.