

# GRGICH HILLS ESTATE

## NAPA VALLEY



### 2021 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The growing season was free from severe weather issues, and, despite the drought, our yield increased five percent from 2020. We had no significant rainfall past the month of February, but mild spring and summer conditions provided an ideal environment for grapes to flower, bloom, and set in early spring. Notably cooler temperatures in August and September allowed us to pick each block at its ideal point of ripeness, leading to outstanding quality and great concentration in the fruit. The grape harvest drew to a close at the end of October, with the last grapes arriving just before an atmospheric river brought much-needed rain to Northern California.

**VINEYARD:** Our Chardonnay grapes thrive 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 certified organic vineyards naturally, using the principles of regenerative agriculture.

**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. Our unique Chardonnay does not undergo malolactic fermentation, preserving its natural fresh acidity. This exceptional 2021 vintage opens with aromas of sweet lime, fresh lemon, green mango, and white peach. The taste is of fresh citrus, star fruit, mango, and a hint of vanilla supported by vibrant, juicy acidity and abundant minerality. Enjoy its long, flavorful, and delicious finish.

#### WINEMAKER’S NOTES

Alcohol.....13.5% by volume  
Fermentation....indigenous yeast;  
2-3 weeks in barrel  
Harvest date.....Aug. 27 - Sept. 22, 2021  
Sugar.....22.1° Brix (average)  
Bottling date ....June 22 - July 22, 2022  
Release date.....December 2022 (375 ml.)  
Total acid .....6.4 g/L  
pH .....3.34  
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 .....20,040 cases (12/750 ml.)  
Blend .....100% Chardonnay

#### REVIEW

92 | [JamesSuckling.com](https://www.jamesSuckling.com) - 3.23.2023