GRGICH HILLS ESTATE
NAPA VALLEY

2022 CHARDONNAY, Miljenko's Selection, Napa Valley

97
P O I N T S
THE TASTING PANEL

the vintage

The 2022 growing season was yet another in a string of drought years. Though our yearly rainfall was only slightly lower than average, the bulk of that rain came in October and December of 2021. Then, the spring of 2022 was uncharacteristically dry, giving way to a seasonably dry summer. We received an intense heat wave during the first week of September with temperatures soaring as high as 118 degrees Fahrenheit, causing a dramatic increase in sugar levels. We were patient with our harvest, however, and allowed cooler temperatures and normal sugar levels to return before picking.

the 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 our vineyards are certified regenerative organic, ensuring that all our grapes are of the highest quality and that we are responsible stewards of our environment.

the wine

This Miljenko's Selection Chardonnay begins with bright aromas of fresh lime, star fruit and elderflower supported by hints of pine. On the palate the wine displays a nimble freshness that builds towards a dense and mouth-watering experience of star fruit, fresh lemon, white peach and green apple, underpinned by a slight chalky, minerality. The finish is long and elegant.

WINEMAKER'S NOTES

Alcohol	14.1% by volume
Fermentation	2-3 weeks in oak casks (900-gallon); indigenous yeast; no malolactic
Harvest date	Aug. 31 - Sept. 12, 2022
Sugar	23˚Brix (average)
Bottling date	December 2023
Release date	September 2024
Total acid	6.5 g/L
pH	3.4
Time in oak	14 months
Type of oak	100 % French oak
Production	986 cases (12 750 mL)
Blend	100% Chardonnay