

# GRGICH HILLS ESTATE

## NAPA VALLEY

ESTATE GROWN | REGENERATIVE ORGANIC CERTIFIED

### 2022 ESSENCE, Sauvignon Blanc, Napa Valley



#### WINEMAKER'S NOTES

Alcohol	13.5% by volume
Fermentation	indigenous yeast fermentation in oak foudres
Harvest date	Aug. 26 - Sept. 6, 2022
Sugar	22.5°Brix (average)
Bottling date	July 2023
Release date	November 2024
Total acid	7.1 g/L
pH	3.15
Time in oak	8 months
Type of oak	100% French oak 11% neutral barrels 89% large oak foudres
Production	974 cases (12 750 mL)
Blend	100% Sauvignon Blanc

95 | 93 | 92

POINTS POINTS POINTS



The Wine  
Independent



JAMES  
SUCKLING  
.COM

#### 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, while the spring of 2022 was uncharacteristically dry and gave way to a seasonably dry summer. This was followed by an intense heat wave during the first week of September, with temperatures soaring as high as 118 degrees Fahrenheit, causing a dramatic increase in our grape's sugar levels. We were patient with our harvest, however, and allowed cooler temperatures and normal sugar levels to return before picking.

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

#### the wine

Exotic aromas of finger lime, anise, and white pepper rouse one's sense of smell — a perfect prelude to the invigorating flavors to come. Zesty lime, gooseberry, and green apple synchronize in a medley of juicy freshness on the front palate, rounded out by dense minerality as the wine gently coats the tongue. The experience culminates with a kiss of lime, verbena and jalapeño spice lingering on the long and beautifully chiseled finish.