

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | REGENERATIVE ORGANIC CERTIFIED

2022 SAUVIGNON BLANC (*Fumé Blanc*), Napa Valley



93 | **91** | **91**
POINTS | POINTS | POINTS
WINE ENTHUSIAST | **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

We grow Sauvignon Blanc grapes in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Francisco Bay. The clay soils retain water, allowing us to dry farm, and the coolness slows ripening and retains acidity. The grapes develop a crisp liveliness that is impossible to achieve in warmer areas. About 80% of our Sauvignon Blanc is planted to the *Musqué* clone, which provides elegant floral aromatics. 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

In 1968, Miljenko "Mike" Grgich went to work for Robert Mondavi as chief enologist, making the inaugural release of "*Fumé Blanc*." This elegant, dry style of oak-aged Sauvignon Blanc was named "*Fumé Blanc*" by Robert Mondavi, playing on the French word meaning smoke. At Grgich Hills Estate, Mike continued to make this elevated style of Sauvignon Blanc, paying homage to his former employer and friend.

This Sauvignon Blanc opens with great aromatic complexity as the scents of key lime, verbena, and honeysuckle mingle on the nose. The taste is defined by fresh citrus flavors and bright acidity, as well as mineral and herbaceous undertones that are characteristic of the *Fumé Blanc* style. The finish is juicy, mouth-watering and long-lasting, enticing you to enjoy sip after sip.

WINEMAKER'S NOTES

Alcohol	13.5% by volume
Fermentation	indigenous yeast; 2-3 weeks in <i>foudre</i> barrel
Harvest date	Aug. 26 - Sept. 6, 2022
Sugar	22° Brix (average)
Bottling date	March 2023
Release date	October 2024
Total acid	7.23 g/L
pH	3.22
Time in oak	6 months on lees in neutral barrels
Type of oak	100% French oak; 13% neutral barrels; 87% 900-gallon casks (<i>foudres</i>)
Production	9,348 Cases (12,750 mL)
Blend	100% Sauvignon Blanc