

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | ORGANIC CERTIFIED

2022 CHARDONNAY, Paris Tasting Commemorative



98 | 96 | 92
POINTS | POINTS | POINTS
TASTING PANEL | The Wine Independent | Decanter
WORLD WINE AWARDS

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

For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Old Wente clone planted in 1989. Through a combination of clone, age and cool climate, this single block in our estate vineyard in the chilly Carneros region of Napa Valley creates wonderfully rich flavors, balanced with crisp acidity. The wine is crafted each year as an homage to the wine that won the 1976 Judgment of Paris, which was crafted by Mike Grgich at Chateau Montelena.

the wine

The 2022 Paris Tasting Commemorative Chardonnay opens with elegant floral aromas of honeysuckle, white peach, verbena, and a hint of white tea. The first sip is extraordinarily clean and crisp as notes of lemon, lime, mango, and star fruit take the stage, supported by rich undertones of caramel and cinnamon. With nimbleness and grace, this Chardonnay builds a mid-palate of dense and complex minerality with a perfect acid balance, before taking a ceremonious bow with an elegant and lengthy finish.

WINEMAKER'S NOTES

Alcohol	14.1% by volume
Fermentation	indigenous yeast 4 weeks of skin contact
Harvest date	Sept. 8 - Oct. 23, 2022
Sugar	23.1° Brix (average)
Bottling date	December 20, 2023
Release date	April 2025
Total acid	6.5 g/L
pH	3.4
Time in oak	15 months
Type of oak	100% French oak; 40% new oak 53% barrel 47% foudres
Blend	100% Chardonnay