

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | REGENERATIVE CERTIFIED

2023 CHARDONNAY, Napa Valley



the vintage

The winter months of the 2023 vintage brought the relief of heavy rains after three consecutive drought years, with precipitation up to 50% above Napa Valley averages. An unusually cool spring delayed budbreak and was followed by a moderately warm summer with no dramatic heat spikes, allowing the grapes to ripen beautifully. Harvest began in earnest by mid-September and carried on through the first of November, making this one of the longest growing seasons in the Grgich Hills Estate record. Our achievement of Regenerative Organic Certification in December of 2022 was noteworthy as well—all of our wines from the 2023 vintage on will bear this certification that represents the highest standard of environmentally-conscious agriculture.

the 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. 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

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 uniquely delicious Chardonnay does not undergo full malolactic fermentation, preserving its natural fresh acidity. Aromas of honey, ginger, and key lime radiate from this elegant Chardonnay. A burst of fresh citrus, lime, and star fruit enlivens the front palate upon first sip and is quickly followed by ginger and white pepper, all underscored by subtle notes of white peach and cardamom. Vibrant acidity and steely minerality give the wine excellent structure as it moves into a long, flavorful finish, with an aftertaste that lingers irresistibly on the tongue.

WINEMAKER'S NOTES

Alcohol	13% by volume
Fermentation	indigenous yeast; 2-3 weeks in barrel
Harvest date	September 8, 2023
Sugar	21.3° Brix (average)
Bottling date	July 2024
Release date	May 2025 (375 ml.)
Total acid	6.4 g/L
pH	3.3
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	22,250 cases (12 750 mL)
Blend	100% Chardonnay