

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | REGENERATIVE ORGANIC CERTIFIED

2023 SAUVIGNON BLANC, Fumé Blanc, Napa Valley



WINEMAKER'S NOTES

Alcohol	12.5% by volume
Fermentation	indigenous yeast; 2-3 weeks in <i>foudre</i> /barrel
Harvest date	September 15, 2023
Sugar	20.5° Brix (average)
Bottling date	March 2024
Release date	Winter 2026
Total acid	8.56 g/L
pH	3.15
Time in oak	6 months on lees in neutral barrels
Type of oak	French oak 20% neutral barrels 80% 900-gallon casks (<i>foudres</i>)
Production	11,097 cases (12,750 mL)
Blend	100% Sauvignon Blanc

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.

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.

Striking aromas of fresh lime, verbena, and gooseberry are followed by a juicy, aromatic front palate with bright acidity that wakes up your taste buds. The heightened aromatics develop even greater complexity on the mid-palate, featuring fresh lemon and star fruit, with just a hint of green apple and mango. Gorgeous structural precision leads to a long and chiseled finish with lasting minerality.