

GRGICH HILLS ESTATE



Napa Valley
SAUVIGNON BLANC

— Fumé Blanc —

ESTATE 2023 GROWN



ALC. 12.5% BY VOL.

SAUVIGNON BLANC

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. When Grgich Hills Estate was founded in 1977 by Mike Grgich and Austin Hills after the 1973 Chateau Montelena Chardonnay that Mike crafted outscored the best of France in the famed 1976 Paris Tasting, Mike continued to make this elevated style of Fumé Blanc, paying homage to his former employer and friend. Today, we continue to use our passion and art to handcraft exceptionally food-friendly, balanced and elegant wines.

TASTING NOTES: *tropical fruit, lemongrass, and a touch of minerality on the long finish*

ENJOY WITH: *fish tacos, fresh goat cheese, spicy Asian dishes or as a stand-alone glass*

— FAMILY OWNED & OPERATED SINCE 1977 —
ESTATE GROWN, PRODUCED AND BOTTLED
BY GRGICH HILLS ESTATE, RUTHERFORD, CA
www.grgich.com • (800) 532-3057

CERTIFIED ORGANIC BY



MADE WITH ORGANIC GRAPES



SILVER

Regenerative
Organic
Certified®



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

750 ML • CONTAINS SULFITES

