

PARIS '76
CHARDONNAY
2023



TASTING NOTES:

A layered medley of peach, Golden Delicious apple, vanilla, and cardamom draws you in as the wine opens in the glass. The clean, vivid front palate gives way to fresh lemon, ginger, white peach, and a hint of anise. Bright acidity and a subtle saline note support a dense, spice-lined mid-palate with a touch of nutmeg.

The finish is long and fresh, lingering with clarity and precision—an elegant nod to the wine's historic legacy, the famed Paris Tasting of 1976.

VINTAGE:

Relief of heavy rains came after three consecutive drought years that brought precipitation up to 50% above Napa Valley averages. An unusually cool spring delayed budbreak, followed by a moderately warm summer with no dramatic heat spikes. 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.

VINEYARD: CARNEROS

Crafted each year as an homage to the wine that won the 1976 Judgment of Paris, 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.

TECHNICAL SPECIFICATIONS:

BLEND:
100% Chardonnay

HARVEST DATE:
September 30 - October 17, 2023

SUGAR:
21.3° Brix (average)

FERMENTATION:
Indigenous yeast; 4 weeks

TIME IN OAK:
12 months

TYPE OF OAK:
100% French oak
40% new oak
53% barrels
47% foudres

BOTTLING DATE:
December 2024

ALCOHOL:
13% by volume

TOTAL ACID:
6.3 g/L

PH:
3.27

RELEASE DATE:
May 2026