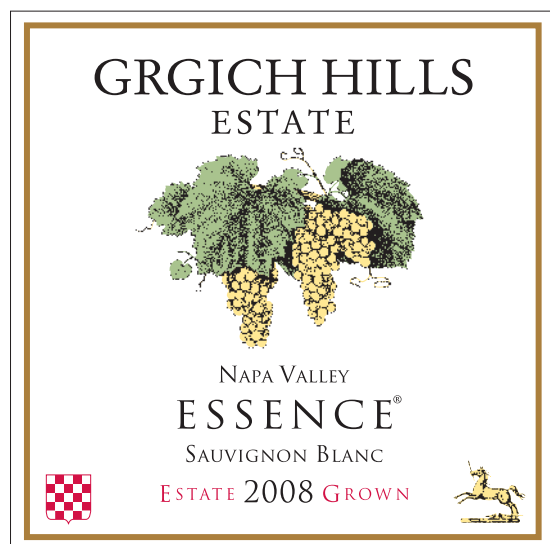


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.3% by volume
Fermentation ...wild yeast
Harvest dateSept. 4-7, 2008
Sugar24.0° Brix
Bottling date....July 8, 2009
Release dateOctober 15, 2009
Total acid7.3 g/L
pH3.19
Time in oak.....11 months
Type of oak900-gallon large
French oak casks
Production376 cases (12/750 ml.)
Blend100% Sauvignon
Blanc



2008 NAPA VALLEY ESSENCE®

VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. Thanks to even ripening, we harvested all of our Sauvignon Blanc in four days.

VINEYARD: For this wine we selected the best blocks that express the true nature—the essence—of our Sauvignon Blanc vineyards, which are organic and certified Biodynamic® by the Demeter Association. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. The grapes were grown primarily at our American Canyon vineyard in southern Napa Valley, where the cool climate and thin soils limit vigor, producing fewer grapes but more intense flavor. We hand harvested the grapes at night into small bins so they arrived at the winery cool and intact, preserving their wonderful flavors and bright acidity.

THE WINE: Using naturally occurring yeasts found on the grapes, we fermented the juice in 900-gallon French oak casks that were temperature-controlled for a slow fermentation to retain all of the grapes' delicate aromas. We selected the best lots of the vintage, then aged the wine eleven months in large oak casks. This extended aging adds another layer of complexity but the larger casks don't overwhelm the fruit flavors with oak. Pure aromas of tropical fruit, melon and lemon grass are supported by a hint of minerality. The full mouthfeel and concentrated flavors make it the ideal wine with a goat cheese salad, smoked salmon, sautéed mussels or by itself as an apéritif.