

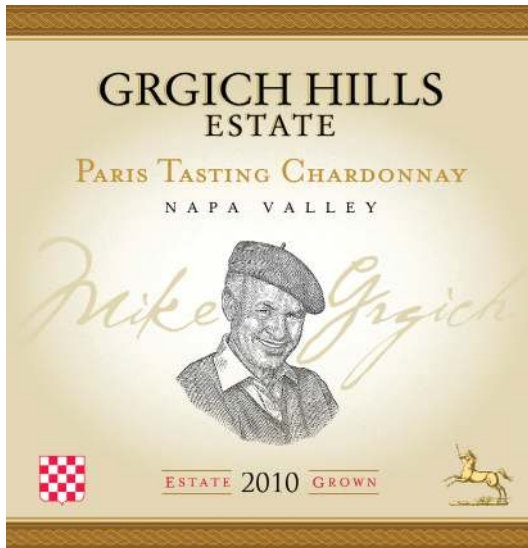
GRGICH HILLS ESTATE

NAPA VALLEY



INAUGURAL RELEASE!

We're celebrating the 90th birthday of Miljenko "Mike" Grgich in 2013 with this special Chardonnay, crafted in the same style as his 1973 Chardonnay that beat the best of France and revolutionized the wine world at the 1976 Paris Tasting!



WINEMAKER'S NOTES

Alcohol 14.2% by volume
Fermentation indigenous yeast;
no malolactic
Harvest date Sept. 27 - Oct. 1, 2010
Sugar..... 23.6° Brix (average)
Bottling date May 15, 2012
Release date April 1, 2013
Total acid 6.9 g/L
pH 3.29
Time in oak..... 12 months in 60 gallon
French oak (70% new)
then six months in
1,200 gallon (4,500 liter)
French oak foudres
Type of oak French oak
Production 631 cases (12/750 ml.)
Blend..... 100% Chardonnay

PARIS TASTING CHARDONNAY

N A P A V A L L E Y

ESTATE 2010 GROWN

VINTAGE: Cool and long sum up the 2010 growing season. Spring brought below average temperatures with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought much-needed heat to ripen grapes to full maturity.

VINEYARD: For this wine we select only the best grapes from our oldest block of Chardonnay, which is the Wente clone obtained from our well-known neighbor, Larry Hyde, and 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. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®.

THE WINE: For this limited-production Chardonnay we handpicked our best lots, relied on wild yeasts for fermentation and prevented malolactic fermentation in order to preserve the wine's pleasing acidity and fresh flavors. After aging, we selected only the best barrels for this bottling. This elegant, full-bodied Chardonnay displays notes of apple, butterscotch and crème brûlée with a hint of wet stone on the long finish. Match its rich flavors with equally rich seafood bisque, lobster poached in butter, or a slow-braised pork shoulder.