

GRGICH HILLS ESTATE

NAPA VALLEY



2011 NAPA VALLEY ESSENCE®

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding, but in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom, and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage produced elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

VINEYARD: For this wine we selected the best blocks that express the true nature—the essence—of our Sauvignon Blanc vineyards. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. 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 1,500-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 nine months in the same large oak casks. This aging adds another layer of complexity, but the larger casks don't overwhelm the fruit flavors with oak. Classic flavors of Ruby Red grapefruit, Meyer lemon, and white peach are supported by pleasing minerality. The full mouthfeel, concentrated flavors and lingering finish make it the ideal wine with a goat cheese salad, smoked salmon, sautéed mussels, or by itself as an apéritif.

WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation...indigenous yeast;
fermented in 1,500
gallon oak casks
Harvest date....Sept. 19-23, 2011
Sugar22.2° Brix (average)
Bottling date.... August 31, 2012
Release date.....December 2012
Total acid7.7 g/L
pH3.27
Time in oak.....9 months
Type of oak.....large French oak
casks
Production.....699 cases (12/750 ml.)
Blend 100% Sauvignon
Blanc