

# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....14.1% by volume  
Fermentation...indigenous yeast;  
fermented in 1,500  
gallon oak casks  
Harvest date....Sept. 2-7, 2013  
Sugar .....23.2° Brix (average)  
Bottling date....August 12, 2014  
Release date.....December 2014  
Total acid .....8.0 g/L  
pH .....3.11  
Time in oak.....9 months  
Type of oak.....large French oak  
casks  
Production.....966 cases (12/750 ml.)  
Blend ..... 100% Sauvignon  
Blanc

*Miljenko's Selection*  
2013 NAPA VALLEY ESSENCE®

**VINTAGE:** 2013 was a beautiful vintage marked by the consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break but luckily no damaging frosts. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. We began harvesting about two weeks early than usual and never seemed to stop, with grapes coming in at a steady pace.

**VINEYARD:** Only the best blocks that express the true nature—the essence—of our Sauvignon Blanc are used for this limited production wine. The grapes come primarily from our chilly American Canyon vineyard, supplemented by grapes from our Carneros vineyard, 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 cool fermentation to retain all of the grapes' delicate aromas. We selected the best lots of the vintage and then aged the wine nine months in the same large oak casks. Aging in large casks adds another layer of complexity and texture while highlighting the wonderful aromatics of tropical guava, lime zest and rose petals. The full mouthfeel, mouth-watering acidity and persistent finish make it the ideal wine with a goat cheese salad, smoked salmon mousse, sautéed mussels in lemon-wine sauce or by itself as an apéritif.