

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...barrel fermented
with indigenous
yeast; no malolactic
Harvest date....September 4-12, 2014
Sugar23.2° Brix (average)
Bottling date....August 14, 2015
Release date.....May 2017
Total acid6.7 g/L
pH3.31
Time in oak.....12 months in 60-gallon
French oak (70% new)
then six months in
1,500-gallon (5,678-liter)
French oak *foudres*
Type of oak.....French oak
Production.....942 cases (12/750 ml.)
Blend100% Chardonnay

PARIS TASTING COMMEMORATIVE
2014 CHARDONNAY
ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row Napa Valley experienced an exceptional vintage, aided by near drought conditions. Bud break came slightly early and the mild temperatures through the growing season helped preserve moisture. July's relatively high humidity slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

VINEYARD: For this wine 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. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: For this limited-production Chardonnay we selected our best lots, relied on wild yeasts for fermentation and prevented malolactic fermentation in order to preserve the wine's lively acidity and fresh flavors. This elegant Chardonnay displays great structure and a vibrant mix of citrus blossom, honey, and roasted almonds that will only improve with age. Match its rich, yet crisp flavors with equally rich seafood risotto, pasta, roast chicken with cream sauce, or a slow-braised pork shoulder.