

# 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....Aug. 22-30, 2014  
Sugar .....23.5° Brix (average)  
Bottling date....July 28, 2015  
Release date.....December 2015  
Total acid .....7.3 g/L  
pH .....3.08  
Time in oak.....9 months  
Type of oak.....large French oak  
casks  
Production.....1,204 cases (12/750 ml.)  
Blend ..... 100% Sauvignon Blanc

*Miljenko's Selection*  
2014 NAPA VALLEY ESSENCE®

**VINTAGE:** For the third year in a row Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Budbreak came slightly early, and the modest temperatures through the growing season helped preserve moisture. July's relatively low temperatures coupled with 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:** 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 grapefruit, tropical lime zest and a hint of oyster shell. The full mouthfeel, mouth-watering acidity and persistent finish make it the ideal wine with a goat cheese salad, spicy ceviche and Thai curry. Or, enjoy it all by itself as an apéritif!