

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol..... 13.5% by volume
Fermentation..... barrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest date..... Aug. 26 - Sept. 12, 2015
Sugar 22.2° Brix (average)
Bottling date..... August 12, 2016
Release date..... July 2017
Total acid 6.8 g/L
pH 3.27
Time in oak..... 11 months
Type of oak..... 900-gallon French
oak casks
Production..... 875 cases (12/750 ml.)
Blend 100% Chardonnay

Miljenko's Selection
2015 CHARDONNAY
CARNEROS

WINEMAKER'S NOTES: Due to stress from the drought, which caused meager fruit set, the grapes were ripe at lower sugar (Brix) levels, creating wonderful mineral aromatics with less lush fruit flavors.

VINTAGE: The growing season started out with unseasonably warm temperatures in the late winter and early spring, triggering early bud break. Colder temperatures in May slowed grape development which, coupled with the fourth year of drought, resulted in a smaller crop in 2015. The harvest was one of our earliest in memory with the berries smaller than usual, but packed with flavor and color.

VINEYARD: Chardonnay thrives in our Carneros vineyard in the southern tip of Napa Valley, near San Pablo Bay, which spills into the San Francisco Bay. The cool maritime breezes and fog allow the grapes to slowly ripen to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas. All of our vineyards are certified organic and we farm them naturally, without artificial pesticides or herbicides.

THE WINE: We relied on indigenous yeast to ferment the juice in 900-gallon French oak casks that were temperature controlled for a slow fermentation to retain all of the grapes' delicate aromas. The wine was aged 11 months in the same casks, adding another layer of complexity but the larger vessels don't overwhelm the fruit flavors with oak. The wine's crisp, aromatic flavors of citrus flower, honey and lightly roasted almonds linger in its long finish and are a great complement to grilled shrimp, Caprese salad, and salmon cooked on a cedar plank.