

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation...indigenous yeast;
fermented in 1,500-
gallon oak casks
Harvest date....Aug. 25 - Sept. 7, 2015
Sugar22.4° Brix (average)
Bottling date....August 16, 2016
Release date....December 2016
Total acid7.4 g/L
pH3.18
Time in oak.....9 months
Type of oak.....large French oak
casks
Production.....646 cases (12/750 ml.)
Blend 100% Sauvignon Blanc

Miljenko's Selection
2015 NAPA VALLEY ESSENCE®

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 fewer grapes in 2015. The harvest was one of our earliest in memory with the berries smaller than usual, but packed with flavor and color.

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!