

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol..... 14.1% by volume
Fermentation..... barrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest date..... Sept. 5 - 12, 2016
Sugar 23.5° Brix (average)
Bottling date..... August 2017
Release date..... September 2018
Total acid 6.9 g/L
pH 3.37
Time in oak..... 10 months
Type of oak..... 900-gallon French
oak casks (*foudres*)
Production..... 885 cases (12/750 ml.)
Blend 100% Chardonnay

Miljenko's Selection
2016 CHARDONNAY
NAPA VALLEY

VINTAGE: The string of near perfect vintages continued for the fifth year in 2016, with an early bud break and flowering followed by sunny days and relatively mild temperatures throughout the growing season. We were able to have almost all our grapes safely in the cellar before the valley's first significant fall rainstorm arrived on October 14th.

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 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 (*foudres*) that were temperature-controlled for a slow fermentation to retain all the grapes' delicate flavors. This aromatic Chardonnay has a bouquet of refreshing citrus, Meyer lemon and jasmine. The lively acidity provides a foundation for the rich flavors of crisp, Golden Delicious apple and soft white nectarine. Pair with scallops, risotto or crab cakes.