

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....Sept. 1, 2016
Sugar23° Brix (average)
Bottling date....August 10, 2017
Release date.....December 2017
Total acid7.5 g/L
pH3.08
Time in oak.....9 months
Type of oak.....large French oak casks
Production.....596 cases (12/750 ml.)
Blend 100% Sauvignon Blanc

Miljenko's Selection
2016 NAPA VALLEY ESSENCE®

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 of our grapes safely in the cellar before the valley's first significant fall rainstorm arrived on October 14th.

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, Thai curry or enjoy it, all by itself, as an apéritif!