

# GRGICH HILLS



92 points - Gold Medal  
EXCEPTIONAL  
2006 World Wine Championships

★★★★★  
RESTAURANT WINE  
Issue #115  
**BEST OF CLASS/GOLD**  
2007 Pacific Rim International

## Napa Valley CHARDONNAY ESTATE 2004 GROWN

**V**INTAGE: 2004 started early and finished early. We enjoyed moderate temperatures through most of the summer until a heat spell in late August pushed harvest into overdrive so we enjoyed an early and short harvest. These conditions produced clusters with perfectly ripe small berries with concentrated flavors.

**VINEYARD:** This marks the first vintage that our Chardonnay is estate grown, meaning we control everything from the vineyard to the bottle. We feel this is essential to achieve the quality, balance and consistency that is Grgich Hills' hallmark. The grapes for this wine are grown organically at our cool American Canyon and Carneros vineyards that rest in the southern tip of Napa Valley, not far from San Pablo Bay, which spills into San Francisco Bay. The coolness allows the grapes to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas. We picked the grapes when their aromas, acidity and sugar were perfectly balanced.

**THE WINE:** We craft a distinctive Chardonnay that focuses on quality, consistency and longevity. Part of what makes our style so distinctive style is that we do not allow the Chardonnay to undergo malolactic fermentation. This helps create Grgich Hills' signature food-friendly Chardonnay, which has crispness and acidity to balance the wine's concentrated fruit. Our full-bodied, elegant Chardonnay has fresh aromas of acacia and citrus flowers, honey and a touch of mineral. The bright acidity and nice balance of oak and body make it the perfect partner with rich seafood, such as a seafood chowder or grilled king salmon. Other favorites are roasted chicken, pasta in a cream sauce and roasted pork.

### Winemaker's Notes

Alcohol .....	14.3% by volume
Fermentation .....	indigenous yeast, fermented in French oak
Harvest date .....	Aug. 26-Sept. 9, 2004
Sugar .....	23.2-24.6 degrees Brix
Bottling date .....	August 2005
Release date .....	September 1, 2006
Total acid .....	6.7 g/L
pH .....	3.29
Time in oak .....	8 months
Type of oak .....	French; one-third new
Production .....	24,500 cases (12/750 ml.) 1,800 cases (12/375 ml.) 149 cases (6/1.5 L)



### CHARDONNAY OF THE YEAR *Grgich Hills, 2004 Estate Grown, Napa Valley—*

A classy Chardonnay in every respect, offering enticing aromas of acacia blossom, ripe Meyer lemon, honeysuckle, a touch of minerality and a modest dusting of French oak. Full bodied and elegant on the palate with excellent acid balance and expansive flavors of citrus, pear, quince, green apple and spice, this crisp, complex, food-friendly wine remains lively in the mouth, thanks to the absence of malolactic fermentation and the judicious use of French oak (one-third new); long, lemony close.