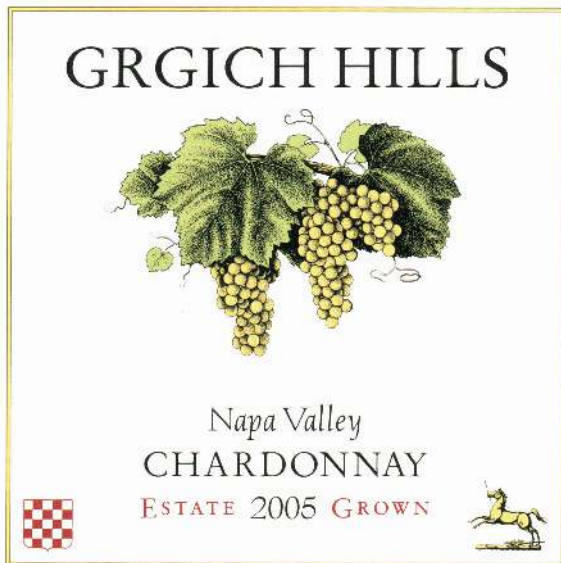


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.3% by volume
Fermentation...indigenous yeast
Harvest date....Sept. 21-Oct. 5, 2005
Sugar24.4° Brix
Bottling date....August 2006
Release date....August 2007
Total acid6.3 g/L
pH3.37
Time in oakFermented and aged
10 months
Type of oak.....French oak:
60% neutral barrels
30% new
10% 900 gallon casks
Production.....30,609 cases (12/750 ml.)
2,054 cases (12/375 ml.)
150 cases (6/1.5 L)

2005 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: 2005 will be remembered for its long, cool growing season. The year began with heavy rains, and then a spell of 80-degree weather in early March triggered budbreak. The generally cool summer allowed the grapes to ripen smoothly and completely, without any major heat spikes to confuse them. Mildew was not a problem for us as in some cool years due to our Biodynamic® farming practices.

VINEYARD: The grapes for this wine were grown organically and most were grown Biodynamically 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 are estate grown, meaning we control everything from the vineyard to the bottle; this is essential to achieve the Grgich Hills hallmark of quality, consistency and longevity.

THE WINE: Since 1977 we have crafted a food-friendly Chardonnay with crispness and acidity to balance the wine's concentrated fruit. We do not allow the Chardonnay to undergo malolactic fermentation in order to preserve the beautiful acidity and intense fruit that we worked so hard to produce in the vineyard. This elegant Chardonnay has luscious aromas of baked pear, lychee nuts and wild honey with a full and rich mouthfeel and a long finish. The bright acidity and balance of oak and body make it the perfect partner with grilled or roasted seafood, chicken and pork.