

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.3% by volume
Fermentation...indigenous yeast
Harvest date....September 3-11, 2007
Sugar23.5°- 24.0° Brix
Bottling date....August 2008
Release date.....October 15, 2009
Total acid7.0 g/L
pH3.19
Time in oak.....Fermented and aged
10 months
Type of oak.....French oak:
60% neutral barrels
30% new
10% 900 gallon casks
Production.....21,311 cases (12/750 ml.)
2,375 cases (12/375 ml.)
70 cases (6/1.5 L)



2007 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: 2007 was a wonderful year for Chardonnay with a long, dry growing season. The warm spring brought early budding and bloom, followed by a relatively cool summer that allowed even ripening on the vine and then a heat spike at the end of August that jump-started harvest. Because we received only 60 percent of our normal precipitation, the grapes were smaller, reducing yield but giving us concentrated flavors.

VINEYARD: All of our vineyards are certified organic and Biodynamic®. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. We grow our Chardonnay in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, not far from 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.

THE WINE: Following the classic style that Mike Grgich established when we began in 1977, we did not allow the Chardonnay to undergo malolactic fermentation and our Biodynamic farming created a wine that is alive with delicious acidity. This aromatic Chardonnay is rich with aromas of ripe peach, mango and tropical flowers, plus a note of minerality. Showcase this wine's elegance with fresh seafood, roasted chicken, grilled pork, or creamy cheeses.