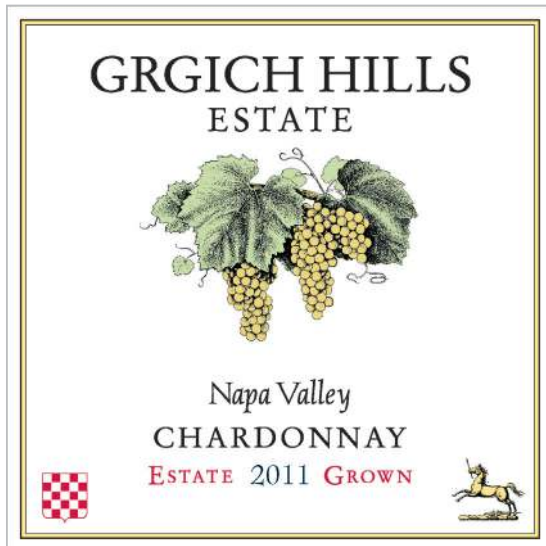


# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....13.5% by volume  
Fermentation...indigenous yeast  
Harvest date....Sept. 21 - Oct. 18, 2011  
Sugar .....22.8° Brix (*average*)  
Bottling date....August 2012  
Release date....Spring 2014  
Total acid .....6.9 g/L  
pH .....3.39  
Time in oak.....Fermented and aged  
10 months  
Type of oak.....French oak:  
60% neutral barrels  
40% new barrels  
Production.....23,748 cases (12/750 ml.)  
Blend .....100% Chardonnay

## 2011 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** Thanks to cool weather and unexpected rains, 2011 was a demanding, but in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom, and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than of Napa Valley, this vintage fashioned elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

**VINEYARD:** We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. Our Chardonnay thrives in our American Canyon and Carneros vineyards 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.

**THE WINE:** Miljenko “Mike” Grgich has been called “The King of Chardonnay” since the winery began in 1977, and you can taste why in this classically styled wine. We did not allow the Chardonnay to undergo malolactic fermentation, preserving its natural acidity. The wine’s fresh citrus and juicy peach are rounded out with rich, warm vanilla flavors and a touch of minerality that are perfect partners for fresh seafood, roasted chicken, grilled pork, and creamy cheeses.