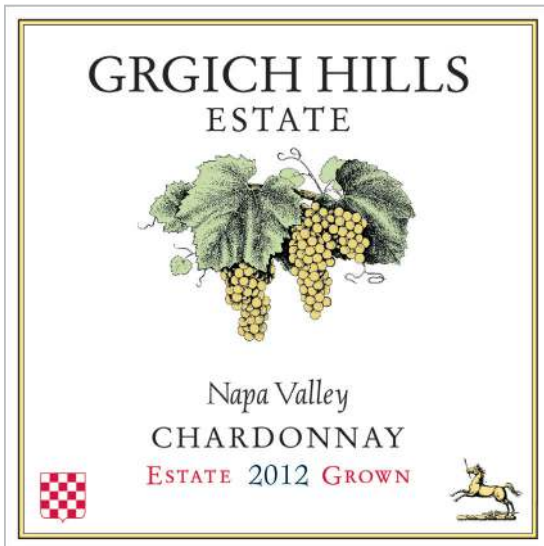


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation...indigenous yeast
Harvest date....Sept. 4 - 28, 2012
Sugar22.8° Brix (*average*)
Bottling date....August 2013
Release date....December 2014
Total acid7.1 g/L
pH3.32
Time in oak.....Fermented and aged
10 months
Type of oak.....French oak:
60% neutral barrels
40% new barrels
Production.....30,832 cases (12/750 ml.)
Blend100% Chardonnay

2012 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: We enjoyed a wonderful vintage from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced perfectly balanced and ripe grapes.

VINEYARD: 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 morning 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. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

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 displays crisp Fuji apple, honeydew melon and a hint of cashew nut aromas and flavors. Enjoy with fresh seafood, roasted chicken, grilled pork, and creamy cheeses.