

GRGICH HILLS ESTATE

NAPA VALLEY



2015 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: The growing season started out with warm temperatures in the late winter and early spring, triggering early bud break. Colder temperatures in May slowed grape development, which coupled with the fourth year of drought, resulted in fewer grapes in 2015. The harvest was one of our earliest in memory with berries smaller than usual but packed with flavor and color.

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 bright, natural acidity. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: Our estate Napa Valley Chardonnay is the quintessential representation of Miljenko "Mike" Grgich in a glass. This wine exudes a lively bouquet of freshly squeezed citrus and delicate floral notes. The palate reveals rich flavors of Fuji apples, a hint of ripe pear and stone fruit, progressing seamlessly to a long, elegant finish. The Chardonnay's beautifully balanced acidity makes this a perfect wine for aging in your cellar or is delicious now for your next dinner party. Enjoy with herb-crusted pork ribs, grilled chicken Caesar salad or poached salmon.

Alcohol.....13.5% by volume
Fermentation...indigenous yeast
Harvest date.... Aug. 25 - Sept. 12, 2015
Sugar22.5° Brix (*average*)
Bottling date....August 2016
Release date.....July 2018
Total acid6.5 g/L
pH3.36
Time in oak.....Fermented and
aged 10 months in
80% barrels and
20% *foudres*
Type of oak.....French oak;
75% new barrels
25% neutral barrels
Production.....16,771 cases (12/750 ml.)
Blend100% Chardonnay