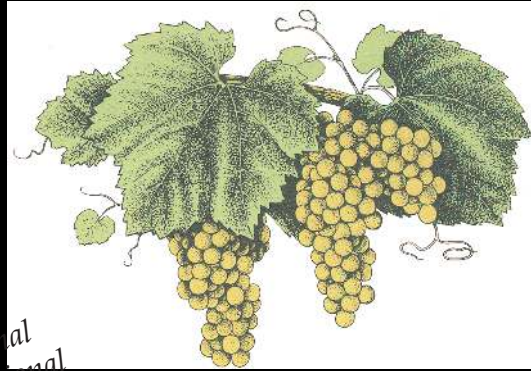


# GRGICH HILLS



**TWO GOLD MEDALS!**  
'94 Cincinnati International  
'94 Taster's Guild International

**PLUS ELEVEN OTHER MEDALS!**  
'93 Grand Harvest,  
'93 Atlanta Wine Summit,  
'93 American/Chards.,  
'94 Reno West Coast,  
'94 Atlanta Wine Summit,  
'94 National Orange Show,  
'94 Intl. Wine & Spirit,  
'94 Orange Co. Fair,  
'94 Interwin,  
'94 Florida State,  
'94 Ljubljana

## Napa Valley CHARDONNAY 1991

The 1991 vintage was considered to be excellent for Chardonnay. A cool spring and summer allowed the grapes to ripen slowly and evenly. These conditions, along with a later harvest, allowed this Chardonnay to develop more varietal character and fruitiness while still maintaining the natural levels of acidity necessary for creating definition and structure in the wine.

As with previous vintages, our Chardonnay was fermented and aged in premium French Limousin oak barrels for about ten months. To protect the richness and fruitiness of the wine and to ensure its longevity, we again avoided malolactic fermentation.

The luscious flavor of baked apples and vanillin-like aromas of oak that enrich and balance this 1991 Chardonnay may tempt you to drink it now. However, your patience will certainly be rewarded if you can manage to keep it for a few more years.

### California GRAPEVINE

**FIRST PLACE . . .** Medium-full body; clean, moderately rich and buttery, ripe fruit flavors with a touch of citrus; well balanced; slightly tart on the finish; lingering aftertaste. *Above-average to superior quality.* Shows potential to develop with another year or two of bottle aging. *Very highly recommended.* - Oct.-Nov. 1993

91

### THE WINE SPECTATOR

*"Chardonnays Built for the Cellar"*

**92** 1991 CHARDONNAY: Wonderful richness, intensity and depth, with complex pear, vanilla and nutmeg flavors that show harmony and finesse. - Dec. 31, 1992



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