

# GRGICH HILLS



**SILVER MEDALS!**  
1998 Florida State Fair  
1998 International Eastern  
1998 World Wine Championships

## 1995 CHARDONNAY

*Napa Valley*

### Winemaker's Notes

Alcohol ..... 13.4% by volume  
Fermentation..... barrels - 35% new;  
35% 1 yr.; 30% 2 yr.  
Harvest date ..... Sept. 5-28, 1995  
Sugar ..... 23.0° Brix  
Bottling date ..... August 1996  
Release date ..... August 1997  
Residual sugar ..... <.02%  
Total acid ..... 7.3 g/L  
pH ..... 3.14  
Time in oak ..... 10 months  
Type of oak ..... 100% French  
Case production ..... 37,750

Grgich Hills produces Chardonnays that are traditionally made with bottle aging in mind. This is very evident in the lively gold color and defining acidity of this 1995 Chardonnay. The aroma is enticing and complex, displaying a successful marriage of fruit and oak.

Extra time on the lees during the barrel fermentation has given this Chardonnay a very supple "mouth feel". Combine this quality with highly-extracted varietal fruit flavors and a

dollop of spicy, toasty oak, and the result is wonderful! If you're looking for a wine both to enjoy now or one to cellar for a little while longer, this wine is the one.

**92**  
points

WINE SPECTATOR  
May 31, 1997

Brilliantly made. Ripe and elegant, with a spicy core of ripe pear, apple, citrus and melon flavors, this wine reveals even more depth and concentration on the finish as the flavors linger. Another feather in the cap of this California winemaker.

**91**  
points

CALIFORNIA  
GRAPEVINE  
Aug.-Sept. 1997

Medium-light golden yellow color; attractive, forward, herbal, lemony, toasty, Chardonnay fruit aroma; medium-full body; forward, lemony, toasty, green apple flavors with crisp acidity; well balanced; lingering aftertaste. Superior quality. Should continue to develop with some bottle aging. Very highly recommended.



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