

GRGICH HILLS ESTATE

NAPA VALLEY



2006 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

VINTAGE: After a wet winter and spring, we had slow even, ripening, followed by a heat spikes in July and then an unusually cool fall that allowed the grapes to completely ripen without dehydrating. Thanks to our dry farming and Biodynamic® techniques, we had little botrytis from the rain and the vines remained healthy in the heat, providing us with fully ripe, flavorful grapes in September.

VINEYARD: 2006 is the first year that our Fumé Blanc was completely farmed Biodynamically. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. The grapes for this wine are grown at our cool American Canyon and Carneros vineyards that rest in the southern tip of Napa Valley, not far from San Pablo Bay, which spills into San Francisco Bay. The coolness controls vigor and allows the grapes to develop a crisp liveliness that is impossible to achieve in warmer areas. The coolness and Biodynamic farming reduced yields, which helps the vines to be better balanced and produce richer flavors in the grapes.

THE WINE: We fermented 80% of the grapes in previously used French oak with the remainder in stainless steel tanks and 900-gallon French oak casks, called foudres, using only naturally-occurring yeasts. We then aged the wine five months in neutral barrels. These techniques add body while showcasing the wonderful fruit, not masking it behind new oak. In the glass, the wine offers a whiff of the tropics with kiwi, grapefruit, pineapple and a hint of minerality. On the tongue, this full-bodied wine has a crisp, refreshing texture and a long finish. This versatile, flavorful white wine is a great companion to a wide variety of food flavors and textures.

WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...indigenous yeast
Harvest date....Sept. 13-24, 2006
Sugar23.2° Brix
Bottling date....March 7, 2007
Release date....August 2007
Total acid6.9 g/L
pH3.24
Time in oak.....5 months in neutral barrels
Type of oak.....80% neutral French oak barrels
14% stainless steel
6% 900 gallon casks
Production.....12,804 cases (12/750 ml.)
1,300 cases (12/375 ml.)