

GRGICH HILLS ESTATE

NAPA VALLEY



2007 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

VINTAGE: 2007 was a wonderful vintage with a long, dry growing season. The warm spring brought early budding and bloom, followed by a relatively cool summer that gave a long growing time on the vine and then a heat spike at the end that jump-started harvest. Because we received only 60% of our normal precipitation, the grapes were smaller, reducing yield to less than three tons an acre but giving us concentrated flavors.

VINEYARD: All of our vineyards are certified organic and Biodynamic®. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Our Sauvignon Blanc grapes come from our cool American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Pablo Bay, which spills into San Francisco Bay. The coolness restrains vigor and allows the grapes to develop a crisp liveliness that is impossible to achieve in warmer areas. About 80% of our Sauvignon Blanc is planted to the Musqué clone, which provides elegant floral aromatics.

THE WINE: We fermented 80% of the grapes in previously used small French oak barrels with the rest in 900-gallon French oak casks, called foudres, using only naturally-occurring yeasts. We then aged the wine six months on its lees (the spent yeast) in neutral barrels. These techniques add body while showcasing the wonderful fruit, not masking it behind new oak.

Complex and rich, this 100% Sauvignon Blanc is packed with layers of tropical aromas including white peaches, grapefruit and lemon oil. With its crisp, refreshing texture, hint of mineral and long finish, this versatile, flavorful white wine is a great companion to grilled shrimp, lemon risotto or a refreshing salad.

WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...indigenous yeast
Harvest date....Aug. 29 through
Sept. 5, 2007
Sugar23.1° Brix (average)
Bottling date....April 4, 2008
Release date....February 2009
Total acid7.0 g/L
pH3.20
Time in oak.....6 months on lees in
neutral barrels
Type of oak.....French oak
80% neutral barrels
20% 900-gallon casks
Production.....11,800 cases (12/750 ml.)
1,385 cases (12/375 ml.)

