

# GRGICH HILLS ESTATE

NAPA VALLEY



## 2008 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. Thanks to even ripening, we harvested all of our Sauvignon Blanc in four days.

**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 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. The wine's mouth-watering acidity and elegant flavors of tropical fruit, lemon grass and a touch of mineral at the end of the long finish are perfect with grilled seafood and chicken, creamy pasta dishes or summer salads.

### WINEMAKER'S NOTES

Alcohol.....14.3% by volume  
Fermentation...indigenous yeast  
Harvest date....August 28 through  
September 2, 2008  
Sugar .....23.5° Brix (average)  
Bottling date....April 6, 2009  
Release date....November 1, 2009  
Total acid .....7.1 g/L  
pH .....3.18  
Time in oak.....6 months on lees in  
neutral barrels  
Type of oak.....French oak  
80% neutral barrels  
20% 900-gallon casks  
Production.....13,965 cases (12/750 ml.)  
1,500 cases (12/375 ml.)

