GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.3% by volume
Fermentationindigenous yeast
Harvest dateSept. 17-28, 2010
Sugar23.1° Brix (average)
Bottling dateApril 11, 2011
Release dateSpring 2012
Total acid7.1 g/L
pH3.23
Time in oak6 months on lees in
neutral barrels
Type of oakFrench oak
20% neutral barrels
80% 900-gallon casks
Production12,791 cases (12/750 ml.)
640 cases (12/375 ml.)
Blend100% Sauvignon Blanc

2010 FUMÉ BLANC ESTATE GROWN • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring temperatures were below average with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought much-needed heat to ripen grapes to full maturity.

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: Relying on naturally-occurring yeasts, we fermented 80% of the grapes in 900-gallon French oak casks, called foudres, with the remainder in previously-used small French oak barrels. We then aged the wine six months on its lees (the spent yeast) in neutral barrels. The cool growing season produced crisp, yet rich, flavors of lychee, jalapeño and white pepper that are perfect with a wide range of food, including green salad topped by Chèvre cheese, grilled seafood, and spicy Mexican or Asian cuisine.