

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.2% by volume
Fermentation...indigenous yeast
Harvest date....Sept. 16-29, 2011
Sugar22° Brix (average)
Bottling date....May 3-11, 2012
Release date.....February 2013
Total acid7.6 g/L
pH3.37
Time in oak.....6 months on lees in
.....neutral barrels
Type of oak.....French oak
 20% neutral barrels
 80% 900-gallon casks
Production.....8,500 cases (12/750 ml.)
Blend100% Sauvignon Blanc

2011 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding, but in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage produced elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

VINEYARD: 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. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®.

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 resulted in refreshing acidity with flavors of fresh herbs, lemon zest and mineral notes that are perfect with a wide range of food, including green salad topped by Chèvre cheese, fresh seafood and spicy Mexican or Asian cuisine.