

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation...indigenous yeast
Harvest date....Sept. 6-14, 2012
Sugar22.5° Brix (average)
Bottling date....April 24, 2013
Release date.....December 2013
Total acid8.3 g/L
pH3.12
Time in oak.....6 months on lees in
 neutral barrels
Type of oak.....French oak
 20% neutral barrels
 80% 900-gallon casks
Production.....11,611 cases (12/750 ml.)
Blend100% Sauvignon Blanc

2012 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

VINTAGE: We enjoyed a wonderful vintage from start to finish in 2012, our best since 2005. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced wonderfully balanced and ripe grapes.

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 combination of the right clones and cool growing region produced crisp flavors of Meyer lemon, white peach, and dried apricot with mineral notes that are perfect with a wide range of food, including grilled fish, goat cheese salad, and spicy Mexican or Asian cuisine.