

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...indigenous yeast
Harvest date....Aug. 31 - Sept. 7, 2013
Sugar23.3° Brix (average)
Bottling date....March 2014
Release date....February 2015
Total acid7.4 g/L
pH3.13
Time in oak.....6 months on lees in
 neutral barrels
Type of oak.....French oak
 20% neutral barrels
 80% 900-gallon casks
Production.....13,844 cases (12/750 ml.)
Blend100% Sauvignon Blanc

2013 FUMÉ BLANC

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VINTAGE: 2013 was a beautiful vintage with the consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

VINEYARD: Our Sauvignon Blanc grapes come from our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Francisco Bay. The clay soils retain water, allowing us to dry farm and the coolness slows ripening and retains acidity, so the grapes 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.

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 juicy tropical fruit and lemongrass flavors with a touch of minerality at the end of a long finish that are perfect with a wide range of food, including grilled fish, goat cheese salad and spicy Mexican or Asian cuisine. Enjoy!