

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...indigenous yeast
Harvest date....Aug. 22 - Sept. 4, 2014
Sugar23° Brix (average)
Bottling date....Feb. 24-25, 2015
Release date.....June 2016
Total acid7.4 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.....12,849 cases (12/750 ml.)
Blend100% Sauvignon Blanc

2014 FUMÉ BLANC

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VINTAGE: For the third year in a row Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Budbreak came slightly early and the modest temperatures through the growing season helped preserve moisture. July's relatively low temperatures coupled with high relative humidity slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

VINEYARD: We grow Sauvignon Blanc grapes in 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 seafood, chicken, oysters, creamy pastas dishes and summer salads.