

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....13.5% by volume
Fermentation...indigenous yeast
Harvest date....Aug. 31 - Sept. 5, 2016
Sugar22.5° Brix (average)
Bottling date....March 2017
Release date.....October 2018
Total acid7.5 g/L
pH3.10
Time in oak.....6 months on *lees* in
neutral barrels
Type of oak.....French oak
20% neutral barrels
80% 900-gallon casks
Production.....10,975 cases (12/750 ml.)
Blend100% Sauvignon Blanc

2016 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

VINTAGE: The string of near perfect vintages continued for the fifth year in 2016, with an early bud break and flowering followed by sunny days and relatively mild temperatures throughout the growing season. We were able to have almost all our grapes safely in the cellar before the valley's first significant fall rainstorm arrived on October fourteenth.

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 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 for six months on its *lees* (the spent yeast) in neutral barrels. On the nose this wine exhibits notes of lemon rind and dried orange, with savory, sweet hints of *dulce de leche*. The palate is fresh with citrus, lemon zest and balanced acidity with a mouthwatering, long finish. Pair with pork loin, chicken or all by itself.