

# GRGICH HILLS ESTATE

NAPA VALLEY



## PARIS TASTING COMMEMORATIVE 2017 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** We had high rain fall at the beginning of the season, a mild winter, and then we finally transitioned into a beautiful spring. There was an early bud break and flowering, followed by sunny days and high temperatures through June and August.

**VINEYARD:** For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Old Wente clone planted in 1989. Through a combination of clone, age and cool climate, this single block in our estate vineyard in the chilly Carneros region of Napa Valley creates wonderfully rich flavors, balanced with crisp acidity. We farm all our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

**THE WINE:** This Paris Tasting Commemorative Chardonnay opens with exquisite aromas of fresh peach, pineapple and mango, followed by subtle notes of mint and lemon zest. Spiced apple and a hint of vanilla caramel emerge, followed by undertones of clove and white pepper. Next, on the palate, the wine revisits the fresh fruit aromatics of citrus, peach and pineapple while exhibiting an enormous amount of complexity and minerality. This expression carries long into the aftertaste where an invigorating acidity beckons your next sip.

### WINEMAKER'S NOTES

Alcohol.....14.1% by volume  
Fermentation...barrel fermented  
with indigenous  
yeast; no malolactic  
Harvest date....Aug. 18 - Sept. 12, 2017  
Sugar .....23.5° Brix (average)  
Bottling date....February 2019  
Release date.....May 2020  
Total acid .....7.1 g/L  
pH .....3.28  
Time in oak.....16 months  
Type of oak.....French oak;  
54% new barrels  
Production.....942 cases (12/750 ml.)  
Blend .....100% Chardonnay