

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....13.5% by volume
Fermentation...indigenous yeast
Harvest date....Aug. 25 - Sept. 4, 2017
Sugar22.5° Brix (*average*)
Bottling date....March 2018
Release date.....September 2018 (375 ml.)
Total acid7.9 g/L
pH3.12
Time in oak.....6 months on *lees* in
neutral barrels
Type of oak.....French oak
10% neutral barrels
90% 900-gallon casks
Production.....11,822 cases (12/750 ml.)
Blend100% Sauvignon Blanc

2017 FUMÉ BLANC

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: 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. 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 a portion of the grapes in 900-gallon French oak casks, called *foudres*, with the remainder in oak barrels. We then aged the wine for six months on its *lees* (the spent yeast) in neutral barrels.

On the nose, the wine displays fresh, tropical notes of pineapple, kiwi, and peach followed by melon, lime and fresh apple on the palate. The wine's crisp and balanced acidity makes it the perfect pairing with filet of sole, pork loin and savory goat cheese.