

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation.....indigenous yeast;
6-8 weeks
Harvest date.....Oct. 26 - Nov. 17, 2016
Harvest sugar40° Brix (average)
Residual sugar15 g/100 ml.
Bottling date.....July 25, 2018
Release date.....June 2019
Total acid7.6 g/L
pH3.22
Time in oak20 months
Type of oak.....French oak barrels
50% new; 50% neutral
Production.....706 cases (6/375 ml.)
Blend55% Sauvignon Blanc
22% Riesling
23% Gewürztraminer

2016 VIOLETTA, LATE HARVEST 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. The rain set the stage for the favorable growing conditions for *botrytis*. Harvesting Violetta required many passes through the vines along with plenty of patience as we waited further development of *botrytis*.

VINEYARD: The grapes were grown at our American Canyon vineyard, which is certified organic. Nestled in the lowest spot of this cool vineyard, we've discovered the perfect conditions of low-lying fog to grow *botrytis*-affected grapes. In two small blocks we planted a field blend that's predominantly Sauvignon Blanc and Riesling with some Gewürztraminer, and nurtured it to encourage *botrytis*. Because of the unpredictable nature of *botrytis*, this wine takes a tremendous amount of work, including several passes to pick individual clusters as they become cloaked in the mold that creates this unique richness and flavors in wine.

THE WINE: Our classically-produced late harvest wine is the result of *Botrytis cinerea*, a beneficial mold that evaporates moisture while concentrating the flavor in the berry but yielding very little juice when we press the grapes. We fermented the thick, rich juice and then aged the wine in French oak to develop its subtle flavors and textures. Luscious, ripe fruit aromas of sweet pear, candied pineapple and ripe honeydew melon follow through on the palate with undertones of white flowers melded with balsamic notes and a hint of petrol. Accentuated by uplifting acidity, these dense, ripe fruit flavors beautifully balance the residual sugar. The finish is creamy and complex with a refreshing, lingering minerality. Violetta is spectacular when paired with desserts, such as fruit tarts, crème brûlée, and rich cheeses, or serve it all by itself to end a special meal.