

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation.....indigenous yeast;
6-8 weeks
Harvest date.....December 11-14, 2018
Harvest sugar.....36° Brix (average)
Residual sugar11 g/100 ml.
Bottling date.....June 2020
Release date.....June 2021
Total acid7.3 g/L
pH3.40
Time in oak20 months
Type of oak.....French oak barrels
Production.....2,867 cases (6/375 ml.)
Blend 49% Sauvignon Blanc
45% Riesling
6% Gewürztraminer

2018 VIOLETTA, LATE HARVEST ESTATE GROWN • NAPA VALLEY

VINTAGE: The 2018 vintage was a bountiful vintage marked by cool, consistent temperatures and a timely rainfall for bud break in March and April. Harvest began on September tenth, and the grapes were of the highest quality with lower alcohol and high acidity. Violetta, Late Harvest benefits from rain which came in early October setting the stage for favorable growing conditions for *Botrytis cinerea*, a mold that evaporates moisture while concentrating flavors in the berry.

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: Luscious, ripe fruit aromas of dried peach and candied orange slices follow through on the palate with undertones of sweet flowers, honey 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 pleasant minerality on the aftertaste. Violetta is spectacular when paired with desserts, such as fruit tarts, crème brûlée, rich cheeses, or served all by itself to end a special meal.