

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....14.1% by volume
Fermentation...indigenous yeast;
2-3 weeks in barrel
Harvest date....Aug. 30 - Oct. 3, 2019
Sugar23.1° Brix (average)
Bottling date....June 2020/January 2021
Release date....October 2021
Total acid6.8 g/L
pH3.39
Time in oak.....Fermented and
aged 10 months in
80% barrels and
20% *foudres*
Type of oak.....French oak;
40% new barrels
60% neutral barrels
Production.....25,654 cases (12/750 ml.)
Blend100% Chardonnay

2019 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: Napa Valley experienced an above-average rainfall in the early months of 2019 with over 50 inches of rain in Rutherford. The residual moisture and colder than average soils led to a delayed start in budbreak. Spring and summer enjoyed moderate temperatures with no significant heat spikes until August. The harvest began in early September and finished the first week of November.

VINEYARD: Our Chardonnay thrives in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Pablo Bay which spills into the San Francisco Bay. The cool maritime breezes and morning fog allow the grapes to slowly ripen to develop complex flavors while maintaining a bright, natural acidity. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

THE WINE: Miljenko “Mike” Grgich has been called “The King of Chardonnay” since the winery began in 1977, and you can taste why in this classically-styled wine. We did not allow the Chardonnay to undergo malolactic fermentation, preserving its natural acidity.

This Chardonnay entices you with aromas of fresh peach, Asian pear, citrus, and honeycomb to delight your senses. The flavors are just as complex with delightful undertones of red pepper and Madagascar vanilla, followed by fresh lemon, green apple, wildflower honey, stone fruit, and a hint of lavender. The rich, dense texture is balanced by its juicy acidity, leading to great minerality and a long, satisfying finish.