

GRGICH HILLS ESTATE

NAPA VALLEY



2019 SAUVIGNON BLANC

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: 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 our vineyards naturally using the principles of regenerative agriculture, and they are certified organic.

THE WINE: In 1968, Miljenko “Mike” Grgich went to work for Robert Mondavi as chief enologist, making the inaugural release of “*Fumé Blanc*.” This elegant, dry style of oak-aged Sauvignon Blanc was named “*Fumé Blanc*” by Robert Mondavi, playing on the French word meaning smoke. At Grgich Hills Estate, Mike continued to make this elevated style of Sauvignon Blanc, paying homage to his former employer and friend.

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.

This 2019 Sauvignon Blanc (*Fumé Blanc*) will tantalize your senses with notes of green pepper, snap pea, lime and star fruit. On the front palate, enjoy the fresh fruit flavors of lemon, lime, and green apple supported by an undertone of sea salt. This wine’s chiseled texture, linear acidity, and long finish make it the perfect pairing with filet of sole, pork loin and savory goat cheese.

WINEMAKER’S NOTES

Alcohol..... 13.5% by volume
Fermentation... indigenous yeast
Harvest date.... Sept. 10-27, 2019
Sugar 22.5° Brix (average)
Bottling date.... April 2020
Release date.... November 2021 (375 ml.)
Total acid 6.7 g/L
pH 3.28
Time in oak 7 months on *lees* in
neutral barrels
Type of oak..... French oak
neutral barrels
900-gallon casks
(*foudres*)
Production..... 11,713 cases (12/750 ml.)
Blend 100% Sauvignon Blanc