

GRGICH HILLS ESTATE

NAPA VALLEY



Miljenko's Selection
2020 SAUVIGNON BLANC
SKIN-FERMENTED

VINTAGE: 2020 was a challenging but ultimately one of the most rewarding vintages for us. One of the hottest vintages on record with multiple heat waves well over 100 degrees, vintage 2020 was also accompanied by exceptionally low rainfall: 50-60% below average. Despite the heat and drought, our vines were well prepared for the stress. Due to low rainfall in 2020, the vines prepared themselves for drought by producing less leaves, which requires less water. The heat and drought produced exceptionally low yields but with excellent quality – great acid and freshness in white wines and beautiful concentration and color in the reds.

WINEMAKER'S NOTES

Alcohol.....12.8% by volume
Fermentation...indigenous yeast;
fermented 2 weeks
in tank on skins
Harvest date....Aug. 28 - Sept. 9, 2020
Sugar21.3° Brix (*average*)
Bottling date....June 2021
Release date....June 2022
Total acid6.3 g/L
pH3.34
Time in oak.....8 months
Type of oak.....100% French oak
33% neutral barrels
67% large oak *foudres*
Production.....987 cases (12/750 ml.)
Blend81% Sauvignon Blanc
10% Orange Muscat
9% Gewürztraminer

VINEYARD: The 2020 Sauvignon Blanc, *Skin-Fermented, Miljenko's Selection* was crafted with grapes sourced primarily from our American Canyon vineyard, balanced with grapes from our Carneros vineyard. Located in the southern tip of Napa Valley near San Francisco Bay, these cool climates and stronger winds delay ripening and ensure excellent acidity, yielding a crisp and lively wine. The clay soil retains water, giving us the ability to dry-farm them and yielding higher quality, concentrated fruit. These factors create an elegant, aromatic wine that is impossible to achieve in warmer areas. The grapes were handpicked at night, destemmed, and fermented on the skins in stainless steel tanks for two weeks, which gives the finished wine some tannins and bigger body like red wines, but maintains crisp acidity like white wines. We farm all our vineyards naturally, using the principles of regenerative agriculture, and they are certified organic.

THE WINE: This intriguing wine opens with aromas of lychee, grapefruit, and rose petals. Intensely fresh and juicy, it fills your senses with cascading notes of kafir lime, starfruit and undertones of black and red pepper. A savory salinity enhances the complexity of this wine along with hints of flint and minerality, ending with a long and persistent finish.