

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol..... 14.1% by volume
Fermentation..... barrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest date..... Aug. 24 - Oct. 4, 2018
Sugar 23.5° Brix (average)
Bottling date..... January 23, 2020
Release date..... September 2020
Total acid 7.5 g/L
pH 3.30
Time in oak..... 14 months
Type of oak..... 60% neutral oak barrels
40% 900-gallon French
oak casks (*foudres*)
Production..... 856 cases (12/750 ml.)
Blend 100% Chardonnay

Miljenko's Selection
2018 CHARDONNAY
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.

VINEYARD: Chardonnay thrives in our Carneros vineyard in the southern tip of Napa Valley, near San Pablo Bay, which spills into the San Francisco Bay. The cool maritime breezes and fog allow the grapes to slowly ripen to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas. All our vineyards are certified organic, and we farm them naturally, without artificial pesticides or herbicides.

THE WINE: This gorgeous Chardonnay opens to aromas of citrus, honeycomb, and elderflower, with an undertone of lemongrass. The 2018 vintage was blessed with above-average natural acids, giving this wine its remarkable freshness and vibrancy.

On the palate, this Chardonnay starts with a vibrant mouthfeel, building towards a dense and mouth-watering mid-palate of star fruit, yellow peach, fresh lemon and Asian pear. While never losing its light-footedness, its extraordinarily defined and well-integrated acid structure underscores the wine's natural minerality and freshness. The long and complex finish hints towards its exceptional aging potential.