

GRGICH HILLS ESTATE

NAPA VALLEY



PARIS TASTING COMMEMORATIVE 2018 CHARDONNAY

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.

VINEYARD: For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Old Wente clone planted in 1989. Through a combination of clone, age and cool climate, this single block in our estate vineyard in the chilly Carneros region of Napa Valley creates wonderfully rich flavors, balanced with crisp acidity. We farm all our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: This Paris Tasting Commemorative Chardonnay opens with aromas of tart kaffir lime, fresh sweet mango, dried lemon zest and earthy beeswax followed by subtle notes of fruity, floral verbena and rich vanilla. The palate displays fresh citrus notes, honey blossom, juicy green pear and succulent pineapple. The fruit expression on the front palate is extraordinarily clean and crisp and leads into a dense and complex minerality on the mid-palate. The acid and fruit are balanced beautifully, and the wine has a clean and long finish.

WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation...indigenous yeast;
no malolactic
Harvest date....Sept. 6-29, 2018
Sugar23.5° Brix (average)
Bottling date....January 2020
Release date.....May 2021
Total acid6.9 g/L
pH3.27
Time in oak.....16 months
Type of oak.....French oak;
40% new barrels
Production.....542 cases (12/750 ml.)
Blend100% Chardonnay