

# 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. 30 - Sept. 30, 2019  
Sugar ..... 23.5° Brix (average)  
Bottling date..... November 23, 2020  
Release date..... September 2021  
Total acid ..... 6.8 g/L  
pH ..... 3.39  
Time in oak..... 14 months  
Type of oak..... 100% French oak  
Production..... 939 cases (12/750 ml.)  
Blend ..... 100% Chardonnay

*Miljenko's Selection*  
2019 CHARDONNAY  
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. Harvest began in mid-September and finished the first week of November.

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

**THE WINE:** This gorgeous Miljenko's Selection Chardonnay opens to enticing aromas of fresh sweet lime, star fruit, elderflower, and hints of pine tip. A nimble freshness on the front palate builds toward a dense, mouth-watering mid-palate of star fruit, lemon, white peach, and green apple. These bright, fresh flavors are sustained throughout, culminating in a pleasing, long and elegant finish.