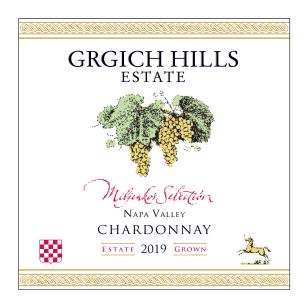
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.1% 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.)
Blend100% Chardonnay



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.