

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation....indigenous yeast;
no malolactic
Harvest date....Aug. 30 - Oct. 3, 2019
Sugar23.1° Brix (average)
Bottling date....January 2021
Release date....May 2022
Total acid6.8 g/L
pH3.4
Time in oak.....16 months
Type of oak.....French oak;
44% new barrels
Production.....946 cases (12/750 ml.)
Blend100% Chardonnay

PARIS TASTING COMMEMORATIVE 2019 CHARDONNAY

ESTATE GROWN • 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. The harvest began in early September and finished the first week of November.

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 of our certified organic vineyards naturally, using the principles of regenerative agriculture.

THE WINE: This wine has an elegant bouquet of fresh peach, key lime, and pineapple, enhanced by hints of Madagascar vanilla and caramel. Both soft and dense on the palate, it exudes juicy aromatics of green apple and fresh pineapple harmoniously balanced by delightfully crisp and refreshing acidity. Savory nuances of sage and rosemary layered with minerality on the mid-palate speak to this wine's complexity, giving way to a lingering and satisfying finish.