

GRGICH HILLS ESTATE NAPA VALLEY



VINTAGE: 2020 was a challenging but ultimately one of the most rewarding vintages for us. One of the hottest vintages on record with multiple heat waves well over 100 degrees, vintage 2020 was also accompanied by exceptionally low rainfall: 50-60% below average. Despite the heat and drought, our vines were well prepared for the stress. Due to low rainfall in 2020, the vines prepared themselves for drought by producing less leaves, which requires less water. The heat and drought produced exceptionally low yields but with excellent quality – great acid and freshness in white wines.

WINEMAKER'S NOTES

Alcohol..... 13.5% by volume
 Fermentation..... 2-3 weeks in oak casks (900-gallon); indigenous yeast; no malolactic
 Harvest date..... Aug. 20 - Sept. 9, 2020
 Sugar..... 22.5° Brix (average)
 Bottling date December 2021
 Release date..... September 2022
 Total acid 6.3 g/L
 pH 3.32
 Time in oak 10 months
 Type of oak 100% French oak *foudres*
 Production 931 cases (12/750 ml.)
 Blend..... 100% Chardonnay

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: Miljenko “Mike” Grgich has been called “The King of Chardonnay” since the winery began in 1977, and you can taste why in this classically-styled wine. We did not allow the Chardonnay to undergo malolactic fermentation, preserving its natural acidity.

This gorgeous Miljenko's Selection Chardonnay opens with enticing aromas of fresh lemon, grapefruit and green apple with a hint of lemon meringue. On the palate the wine has great density and beautiful minerality followed by a bright lively acidity leading to a long sustained, pleasing, juicy finish.