

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation....indigenous yeast;
4 weeks
Harvest date.....Aug. 20 - Sept. 9, 2020
Sugar.....22.5° Brix (average)
Bottling dateDecember 2021
Release date.....March 2023
Total acid6.4 g/L
pH3.34
Time in oak15 months
Type of oakFrench oak;
53% barrel
47% *foudres*
Production958 cases (12/750 ml.)
Blend.....100% Chardonnay

PARIS TASTING COMMEMORATIVE
2020 CHARDONNAY
ESTATE GROWN • NAPA VALLEY

LEGACY: In honor of Miljenko “Mike” Grgich’s 100th birthday, we dedicate this remarkable vintage to him. This rich, yet elegantly balanced wine is a wonderful tribute to his enduring legacy.

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 to 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, and beautiful concentration and color in the reds.

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 special centennial Chardonnay has aromas of fresh lemon, yellow peach and pineapple with hints of apple, caramel and vanilla bean. The wine exhibits a lovely, soft texture that opens up to a beautiful array of citrus and stone fruit flavors followed by a vibrant acidity and subtle minerality leading to a deeply aromatic long finish.