

# GRGICH HILLS ESTATE

## NAPA VALLEY



### 2020 SAUVIGNON BLANC

ESTATE GROWN • 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, and beautiful concentration and color in the reds.

#### WINEMAKER'S NOTES

Alcohol ..... 13.5% by volume  
Fermentation..... indigenous yeast  
2-3 weeks in *foudre*/barrel  
Harvest date..... Aug. 29 - Sept. 9, 2020  
Sugar..... 22.1° Brix (average)  
Bottling date..... March 3-17, 2021  
Release date..... September 2022 (375 ml.)  
Total acid ..... 6.8 g/L  
pH ..... 3.17  
Time in oak ..... 6 months on *lees* in  
neutral barrels  
Type of oak..... French oak  
20% neutral barrels  
80% 900-gallon casks  
(*foudres*)  
Production ..... 9,389 cases (12/750 ml.)  
Blend ..... 100% Sauvignon Blanc

#### REVIEWS

91 | [JamesSuckling.com](https://www.jamesuckling.com) - 11.1.21

**VINEYARD:** We grow Sauvignon Blanc grapes in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Francisco Bay. The clay soils retain water, allowing us to dry farm, and the coolness slows ripening and retains acidity. The grapes develop a crisp liveliness that is impossible to achieve in warmer areas. About 80% of our Sauvignon Blanc is planted to the Musqué clone, which provides elegant floral aromatics. We farm our vineyards naturally using the principles of regenerative agriculture, and they are certified organic.

**THE WINE:** In 1968, Miljenko “Mike” Grgich went to work for Robert Mondavi as chief enologist, making the inaugural release of “*Fumé Blanc*.” This elegant, dry style of oak-aged Sauvignon Blanc was named “*Fumé Blanc*” by Robert Mondavi, playing on the French word meaning smoke. At Grgich Hills Estate, Mike continued to make this elevated style of Sauvignon Blanc, paying homage to his former employer and friend.

This bright, zesty Sauvignon Blanc delivers great aromatic complexity by opening with aromas of fresh lime, lemon verbena and gooseberry. On the palate are flavors of lime, tangy star fruit and a hint of green mango. The long chiseled finish exhibits a wonderful slate minerality followed by juicy fresh citrus notes.