

GRGICH HILLS ESTATE

NAPA VALLEY



VINTAGE: The growing season was free from severe weather issues, and, despite the drought, our yield increased five percent from 2020. We had no significant rainfall past February, but mild spring and summer conditions provided an ideal environment for grapes to flower, bloom, and set in early spring. Notably cooler temperatures in August and September allowed us to pick each block at its ideal point of ripeness, leading to outstanding quality and great concentration in the fruit. Harvest drew to a close at the end of October, with the last grapes arriving just before an atmospheric river brought much needed rain to Northern California.

VINEYARD: Grapes were grown at our American Canyon vineyard that is at the southern tip of Napa Valley, close to the San Pablo Bay. Nestled in the lowest spot of this cool estate, it is the perfect area to produce gewurztraminer that is elegant and nuanced with a bright acidity. We farm our vineyards naturally, using the principles of regenerative agriculture, and the grapes are certified organic.

THE WINE: This elegant Gewürztraminer has aromas of wet stone, fresh lime, lychee, and hints of rose petals followed by honeydew melon. On the palate, it exhibits a fresh, juicy acidity balanced by a hint of sweetness and minerality, followed by notes of fresh lemon and kaffir lime.

WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentationindigenous yeast;
oak *foudres*
Harvest dateSeptember 22, 2021
Sugar (harvest)25.5° Brix (average)
Sugar (residual)8 g/L
Bottling dateJune 2022
Release dateDecember 2022
Total acid6 g/L
pH3.17
Time in oak 9 months
Type of oak 100% French oak
900 gallon oak *foudres*
Production369 cases (121750 ml.)
Blend.....100% Gewürztraminer