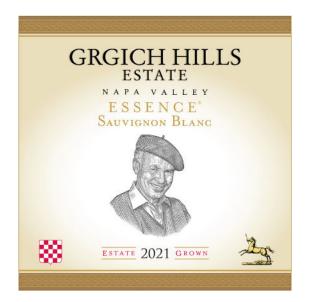
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol	13.5% by volume
Fermentation	. indigenous
	fermentation in
	oak <i>foudres</i>
Harvest date	. Sept. 4-14, 2021
Sugar	22° Brix (average)
Bottling date	_
Release date	April 2023
Total acid	7.6 g/L
pH	3.05
Time in oak	8 months
Type of oak	100% French oak
	11% neutral barrels
	89% large oak foudres
Production	. 984 cases (12/750 ml.)
Blend	. 100% Sauvignon Blanc

SAUVIGNON BLANC 2021 ESSENCE® Estate Grown • Napa Valley

VINTAGE: The growing season was free from severe weather issues, and, despite the drought, our yield increased 5 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: Only the best blocks that express the true nature — the essence — of our Sauvignon Blanc are used for this limited production wine. The grapes come from our chilly American Canyon vineyard (51%) and are supplemented from our Carneros vineyard (49%), where the cool climate and thin soils limit vigor, producing fewer grapes but more intense flavor. We hand-harvested the grapes at night into small bins, so they arrived at the winery cool and intact, preserving their wonderful flavors and bright acidity. We farm all our vineyards naturally, using the principles of regenerative agriculture, and they are certified organic.

THE WINE: This beautiful, refined Sauvignon Blanc begins with aromas of lime, anise, green almond, nettles, and flint. The wine exhibits flavors of zesty lime and herbs wrapped in an envelope of bright acidity and minerality, leading to a chiseled, long citrus finish with a hint of jalapeño spice.