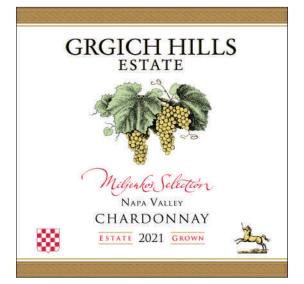
GRGICH HILLS ESTATE Napa Valley



WINEMAKER'S NOTES

Alcohol13.5% by volume
Fermentation 2-3 weeks in oak
casks (900-gallon);
indigenous yeast;
no malolactic
Harvest dateSept. 3-21, 2021
Sugar
Bottling date December 2022
Release date September 2023
Total acid6.5 g/L
рН
Time in oak 10 months
Type of oak80% French oak
foudres
Production
Blend 100% Chardonnay

REVIEW

93 The Wine Independent - 5.18.202393 JamesSuckling.com - 3.23.2023



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 the month of 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. The grape 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: 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. All our vineyards are certified regenerative organic, ensuring that all our grapes are of the highest quality and that we are responsible stewards of our environment.

THE WINE: This *Miljenko's Selection* Chardonnay is bright and brilliant with aromas of fresh lemon, lime, cucumber, and honeycomb followed by a hint of vanilla and cracked pepper. On the palate the taste of lime and lemon is supported by fresh acidity and abundant minerality. The wine has great density and vertical tension and a long, lingering juicy finish.