

GRGICH HILLS ESTATE

NAPA VALLEY



2021 SAUVIGNON BLANC

ESTATE GROWN • 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, so 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: 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. All our vineyards are certified regenerative organic, ensuring that all of our grapes are of the highest quality, and that we are responsible stewards of our environment.

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.

Our award-winning Fumé Blanc opens with aromas of lemon verbena, lime, and flower blossom honey. The taste is citrusy and fresh with bright acidity and mineral undertones. The finish is juicy and long-lasting.

WINEMAKER'S NOTES

Alcohol 13.5% by volume
Fermentation..... indigenous yeast
2-3 weeks in *foudre*/barrel
Harvest date..... Aug. 27 - Sept. 10, 2021
Sugar..... 22.5° Brix (average)
Bottling date..... March 2022
Release date..... Nov. 1, 2023
Total acid 7.1 g/L
pH 3.16
Time in oak 6 months on *lees* in
neutral barrels
Type of oak..... French oak
20% neutral barrels
80% 900-gallon casks
(*foudres*)
Production 9,405 cases (12/750 ml.)
Blend 100% Sauvignon Blanc

REVIEWS

91 | The Wine Independent - 5.18.23
91 | JamesSuckling.com - 9.16.22