

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol..... 12.8% by volume
Fermentation..... indigenous fermentation
in stainless steel
Harvest date..... October 22, 2021
Sugar..... 21.3° Brix (*average*)
Bottling date June 2022
Release date..... June 2023
Total acid 6.8 g/L
pH 3.04
Production 369 cases (*12/750 ml.*)
Blend..... 100% Riesling

Miljenko's Selection
2021 RIESLING
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 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.

VINTAGE: Our Riesling is crafted with grapes sourced from our American Canyon vineyard, located in the southern tip of Napa Valley near San Francisco Bay. The cool climate and stronger winds delay ripening and ensure excellent acidity, yielding a crisp and lively wine. The clay soil retains water, giving us the ability to dry-farm them and yielding higher quality, concentrated fruit. These factors create an elegant, aromatic wine that is impossible to achieve in warmer areas. 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: This cool region Riesling opens with aromas lime, grapefruit, lemon verbena and a hint of mint. The wine tastes of grapefruit, mandarin and green apple supported by a bright fresh acidity and minerality. It has a long finish with lingering citrus and gooseberry flavors.