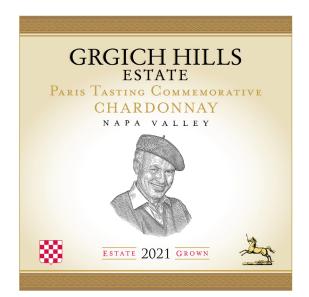
# GRGICH HILLS ESTATE

## NAPA VALLEY



#### WINEMAKER'S NOTES

Alcohol13.5% by volume
Fermentationindigenous yeast;
4 weeks
Harvest dateAug. 27 - Sept. 21, 2021
Sugar22.5° Brix (average)
Bottling date December 2022
Release dateMay 2024
Total acid6.6 g/L
pH3.31
Time in oak 10 months
Type of oakFrench oak;
40% new oak
53% barrel
47% foudres
Production 965 cases (12/750 ml.)
Blend100% Chardonnay

#### **Reviews**

97	The Tasting Panel - 7.30.24
96	2024 Decanter World Wine Awards (London)
96	The Wine Independent - 5.18.23
93	Robert Parker's Wine Advocate - 12.29.23
93	JamesSuckling.com - 3.23.23

### Paris Tasting Commemorative 2021 CHARDONNAY 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 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: For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Old Wente clone planted in 1989. Through a combination of clone, age and cool climate, this single block in our estate vineyard in the chilly Carneros region of Napa Valley creates wonderfully rich flavors, balanced with crisp acidity. 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: Our 2021 vintage of Paris Tasting Commemorative Chardonnay opens with aromas of bright citrus, lime, honeycomb and ginger, followed by subtle notes of chamomile and caramel. On the palate it exhibits fresh citrus notes, white peach, pear and fresh mango supported by a complex minerality and a perfect elegant fruit-acid balance. The finish is long and exceptionally smooth.