

# GRGICH HILLS ESTATE

## NAPA VALLEY

ESTATE GROWN | REGENERATIVE ORGANIC CERTIFIED

### 2022 CHARDONNAY, Paris Tasting Commemorative, Napa Valley



#### WINEMAKER'S NOTES

Alcohol	14% by volume
Fermentation	indigenous yeast; 4 weeks
Harvest date	Sept. 8 - Oct. 23, 2022
Sugar	23.1° Brix (average)
Bottling date	December 20, 2023
Release date	April 2025
Total acid	6.5 g/L
pH	3.4
Time in oak	15 months
Type of oak	French oak; 40% new oak 53% barrel 47% foudres
Production	979 cases (12 750 mL)
Blend	100% Chardonnay

#### the vintage

The 2022 growing season was yet another in a string of drought years. Though our yearly rainfall was only slightly lower than average, the bulk of that rain came in October and December of 2021, while the spring of 2022 was uncharacteristically dry and gave way to a seasonably dry summer. This was followed by an intense heat wave during the first week of September, with temperatures soaring as high as 118 degrees Fahrenheit, causing a dramatic increase in our grape's sugar levels. We were patient with our harvest, however, and allowed cooler temperatures and normal sugar levels to return before picking.

#### the 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 2022 vintage of Paris Tasting Commemorative Chardonnay opens with elegant, floral aromas of honeysuckle, white peach, verbena, and a hint of white tea. The front palate is treated to an extraordinarily clean and crisp fruit expression as notes of lemon, lime, mango, and star fruit take the stage, supported by undertones of caramel and cinnamon that aid in harmonizing the sweet with the sour. With nimbleness and grace, this Chardonnay develops a complex mid-palate replete with a dense minerality and a perfect acid balance, before taking a bow with a ceremonious and lengthy finish.