

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol..... 14.1% by volume
Fermentation... indigenous yeast;
Harvest date.... Aug. 18 - Sept. 14, 2017
Sugar 23.1° Brix (*average*)
Bottling date.... February 1 - 14, 2019
Release date..... November 2018 (375 ml.)
Total acid 7.2 g/L
pH 3.4
Time in oak..... Fermented and
aged 10 months in
80% barrels and
20% *foudres*
Type of oak..... French oak;
40% new barrels
60% neutral barrels
Production..... 14,712 cases (12/750 ml.)
Blend 100% Chardonnay

2017 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: We had high rain fall at the beginning of the season, a mild winter, and then we finally transitioned into a beautiful spring. There was an early bud break and flowering, followed by sunny days and high temperatures through June and August.

VINEYARD: Our Chardonnay thrives in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Pablo Bay which spills into the San Francisco Bay. The cool maritime breezes and morning fog allow the grapes to slowly ripen to develop complex flavors while maintaining a bright, natural acidity. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: Miljenko “Mike” Grgich has been called “The King of Chardonnay” since the winery began in 1977, and you can taste why in this classically-styled wine. We did not allow the Chardonnay to undergo malolactic fermentation, preserving its natural acidity.

This 2017 Chardonnay opens to exuberant tropical aromatics of pineapple, green mango and ripe peach, with underlying notes of dried herbs and Madagascar vanilla. With this, it bears witness to a warm growing season that saw two significant heat events. While the grapes for this wine were picked earlier than usual in order to maintain acidity and freshness, the tropical aromatics are accentuated by the warmer temperatures of this vintage. While it is nimble on the attack, this wine quickly builds into a lush and fresh mid-palate, revisiting the tropical notes from earlier, as well as adding citrus and lemon zest. A balanced acidity frames this impression perfectly and carries this wine into a long and complex finish that is both harmonious and vibrant.