

GRGICH HILLS



GOLD MEDAL!
2004 Pacific Rim International

2001 CHARDONNAY

Napa Valley

Winemaker's Notes

Alcohol	13.5% by volume
Fermentation	100% barrels
Harvest date	8/28/01 - 9/20/01
Sugar	23.3° Brix
Bottling date	August 2002
Release date	November 2003
Residual sugar	none
Total acid	7.5 g/L
pH	3.17
Time in oak	10 months
Type of oak	50% new French 50% 1-year French
Case production	34,300

The 2001 vintage was an excellent one for Chardonnay, as a cool summer enabled the acidity in the grapes to remain high and created wines with elegance and balance. The aromas of citrus, apple, honey, and pear along with a touch of minerality, toasty vanilla oak, and caramel will intrigue you. The flavors which follow are crisp and complex, exhibiting a vibrant melange of grapefruit and lemon, pineapple and pear with a hint of nuttiness. Its long, creamy finish will have you asking for more!

As always, malolactic fermentation was avoided, so that we could retain the natural acids, aromas, and flavors and increase this wine's longevity. Fermenting in the barrel and allowing some "sur lies aging" has also added texture and flavor. Try this Chardonnay with poultry, seafood, cream sauces, pasta, or a variety of cheeses!

EXCEPTIONAL

90
points

2003
BEVERAGE
TESTING
INSTITUTE

Brilliant straw-yellow hue. Pear, pineapple, oak and magnolia aromas. Medium-full, with beautiful texture, this has a lengthy and generous finish with perfectly ripe fruit, subdued oak and precise acidity. Well-structured and finesseful.



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