

GRGICH HILLS



GOLD MEDAL!
+ Best of Class
2006 New World International
Wine Competition

2003

CHARDONNAY

Napa Valley

Winemaker's Notes

Alcohol 14.1% by volume
Fermentation 100% barrels;
no malolactic
Harvest date Sept. 19-25, 2003
Sugar 24.1 degrees Brix
Bottling date August 2004
Release date January 1, 2006
Residual sugar25%
Total acid 6.6 g/L
pH 3.37
Time in oak 9 months
Type of oak French *barriques*;
80% new; 20% yr.-old
Production 21,770 cases

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WINE
SPECTATOR
Dec. 31, 2005

Fresh and complex, with a crisp citrus edge to the ripe pear and fig notes, with subtle hints of hazelnut and nutmeg unfolding gracefully on the finish. Drink now through 2008. *Score: 88*

★★★★+
RESTAURANT
WINE
Issue #109

Lucious and full bodied, this is an intensely flavored Chardonnay (vanilla, apple, grapefruit, lemon peel), with a long finish.



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