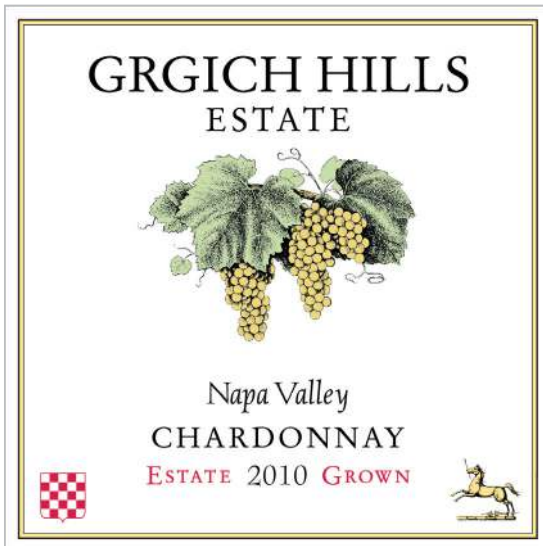


GRGICH HILLS ESTATE

NAPA VALLEY



2010 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring brought below average temperatures with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought much-needed heat to ripen grapes to full maturity.

VINEYARD: We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. Our Chardonnay grows 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 fog allow the grapes to slowly ripen to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas.

THE WINE: Following the classic style that Miljenko “Mike” Grgich established when we began in 1977, we did not allow the Chardonnay to undergo malolactic fermentation, crafting a wine that is alive with delicious acidity. The wine’s crisp, yet rich, flavors of tropical fruit, white peaches and hint of mineral are perfect for fresh seafood, roasted chicken, grilled pork, or creamy cheeses.

WINEMAKER’S NOTES

Alcohol.....14.1% by volume
Fermentation...indigenous yeast
Harvest date....Sept. 22 - Oct. 7, 2010
Sugar23° Brix (*average*)
Bottling date....August 2011
Release date....January 1, 2013
Total acid6.8 g/L
pH3.41
Time in oak.....Fermented and aged
10 months
Type of oak.....French oak:
60% neutral barrels
40% new barrels
Production.....25,853 cases (12/750 ml.)
Blend100% Chardonnay