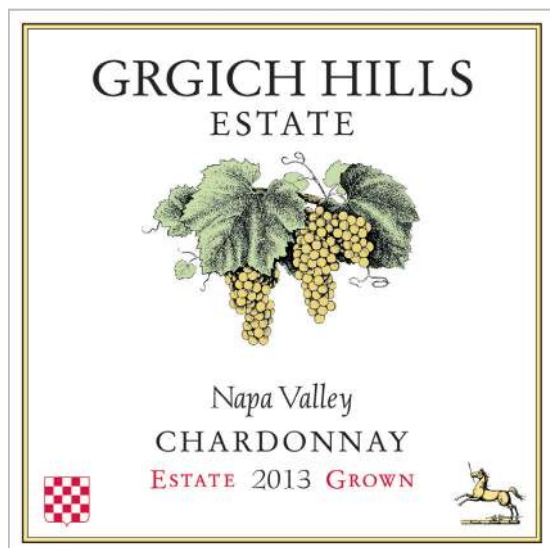


# GRGICH HILLS ESTATE

NAPA VALLEY



## 2013 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The 2013 vintage was nearly perfect, with consistent sunshine and moderate temperatures. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights created wonderfully flavorful grapes. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

### WINEMAKER'S NOTES

Alcohol.....14.1% by volume  
Fermentation...indigenous yeast  
Harvest date....Aug. 30 - Sept. 13, 2013  
Sugar .....23.5° Brix (*average*)  
Bottling date....July/August 2014  
Release date.....May 2016  
Total acid .....6.6 g/L  
pH .....3.29  
Time in oak.....Fermented and aged  
10 months  
Type of oak.....French oak:  
60% neutral barrels  
40% new barrels  
Production.....30,300 cases (12/750 ml.)  
Blend .....100% Chardonnay

**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 pleasing natural acidity that is impossible to achieve in warmer areas. 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. The wine displays ripe peach, mango and tropical flavors, with a note of minerality. Enjoy with fresh seafood, roasted chicken, grilled pork, and creamy cheeses.