

GRGICH HILLS



Napa Valley CHARDONNAY 1977

*T*he year was very good for Chardonnay. Our 1977 was very similar to the 1973 and 1975 vintages where cool summers resulted in well-balanced sugar to acid ratios. The grapes were picked at 23 to 24 degrees Balling with an acid of 0.8 to 0.9. It was reported that the golden-colored grapes shimmered like pearls.

Fermentation lasted about a month. We then aged this Chardonnay for six months in imported French Limousin oak barrels. Bottling finally took place in July of 1978.

The Grgich style of Chardonnay judiciously mingles varietal character of the grapes with the flavors from the Limousin oak. Mingling or "marrying" flavors starts in the barrel and continues in the bottle where a new bouquet is created. Proper proportion here is the art of winemaking. The result is that neither characteristic dominates in the flavor. This fine Chardonnay, similar to a well-made French Montrachet, has complexity, good balance, finesse and a delicate bouquet.

We recommend serving our Chardonnays at 55 to 60 degrees Fahrenheit. Do not chill them below 50 degrees Fahrenheit to avoid masking the delicate balance and complexity.

Alcohol was 13.4% with a total acid of 0.7 - a very dry finish.

GOLD MEDAL! - 1980 Orange County Fair

GRGICH HILLS CELLAR

P.O. Box 450 1829 St. Helena Hwy. Rutherford, CA 94573 (707) 963-2784