

GRGICH HILLS



SIX GOLD MEDALS!
1989 Expo du Vin
1988 Orange County Fair
1988 InterVin International
1988 Los Angeles County Fair
1988 American Wine Competition
1989 San Diego National Wine Competition

1986

CHARDONNAY

Napa Valley

This rich and attractive Chardonnay is light in color, buttery, leggy, and medium bodied with hints of lemon and tropical fruit. There is a perfect balance between fruit and oak, with neither domineering. This wine will soon harmonize into the attractive bouquet of the 1978 vintage.

One hundred percent of this Chardonnay was barrel fermented in French Limousin oak barrels and master blended from select vineyards to add special complexities. Eight additional months of aging in the same barrels resulted in a wine with richness and complexity. Like other Grgich Hills Chardonnays, the 1986 vintage was styled to enhance your dining experience. This delightful wine will further improve with additional bottle aging.

The grapes were picked at their full physiological maturity when sugars, acids, and flavors were all in their best balance. The 1986 Chardonnay is crisp, elegant, and smooth with a good acid of 0.74 and an alcohol of 13.3%.



Lively and fruity, with ripe pear and spice flavors and a touch of smoke and firm acidity that gives it depth and complexity. Has an underlying feel of elegance. Time in the bottle should make it even better . . .



Above-average to superior quality. Relatively oaky in style but supported by more than ample varietal fruit and good structure. The wine is a bit tight and rough at present and will improve over the next several years. We feel this may be their best Chardonnay to date.

GRGICH HILLS CELLAR

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