

GRGICH HILLS



GOLD MEDAL!
1993 Hilton Head Island
SpringFest

Napa Valley CHARDONNAY 1990

Like many of our more recent vintages of Chardonnay, the 1990 was both fermented and aged in French Limousin oak barrels. Secondary fermentation (malolactic) was purposely avoided to help preserve the natural structure, flavor and aroma, and to increase the longevity of the wine, a well-known characteristic of Grgich Hills Chardonnays.

As a finished wine, the 1990 Chardonnay is perhaps the most complex vintage we've made since 1980. Still in its youth, it is clear and bright in color with greenish-yellow highlights. It displays a pronounced aroma of fresh apples, pears and peaches with similar tightly knit fruit flavors ending in a crisp, refreshing finish.

★★★★★
-Ronn Wiegand
RESTAURANT WINE
Issue #32

Ripe and supple in style, with modest new oak character (vanilla). The '90 has citrusy, tropical fruit flavors, with firm underlying acidity. Needs 1-2 more years to be at its best.

GRGICH HILLS CELLAR

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