

GRGICH HILLS



SILVER MEDALS!
1998 Florida State Fair
1998 International Eastern
1998 World Wine Championships

1995 CHARDONNAY

Napa Valley

Winemaker's Notes

Alcohol 13.4% by volume
Fermentation..... barrels - 35% new;
35% 1 yr.; 30% 2 yr.
Harvest date Sept. 5-28, 1995
Sugar 23.0° Brix
Bottling date August 1996
Release date August 1997
Residual sugar <.02%
Total acid 7.3 g/L
pH 3.14
Time in oak 10 months
Type of oak 100% French
Case production 37,750

Grgich Hills produces Chardonnays that are traditionally made with bottle aging in mind. This is very evident in the lively gold color and defining acidity of this 1995 Chardonnay. The aroma is enticing and complex, displaying a successful marriage of fruit and oak.

Extra time on the lees during the barrel fermentation has given this Chardonnay a very supple "mouth feel". Combine this quality with highly-extracted varietal fruit flavors and a

dollop of spicy, toasty oak, and the result is wonderful! If you're looking for a wine both to enjoy now or one to cellar for a little while longer, this wine is the one.

92
points

WINE SPECTATOR
May 31, 1997

Brilliantly made. Ripe and elegant, with a spicy core of ripe pear, apple, citrus and melon flavors, this wine reveals even more depth and concentration on the finish as the flavors linger. Another feather in the cap of this California winemaker.

91
points

CALIFORNIA
GRAPEVINE
Aug.-Sept. 1997

Medium-light golden yellow color; attractive, forward, herbal, lemony, toasty, Chardonnay fruit aroma; medium-full body; forward, lemony, toasty, green apple flavors with crisp acidity; well balanced; lingering aftertaste. Superior quality. Should continue to develop with some bottle aging. Very highly recommended.



P.O. Box 450 • 1829 St. Helena Hwy. • Rutherford, CA 94573
Tel: (707) 963-2784 • Fax: (707) 963-8725 • www.grgich.com

