

# GRGICH HILLS



## GOLD MEDALS!

- 2004 VinoChallenge
- 2004 Colorado State Fair
- 2004 American Wine Society
- 2005 San Francisco Chronicle (+Best of Class)
- 2004 Tasters Guild International
- 2004 California State Fair (+Best of Class of Napa Appellations)

## DOUBLE GOLD

- 2004 Tasters Guild Consumers

+93 points

## EXCEPTIONAL!

- 2004 Beverage Testing Institute

2003

## FUMÉ BLANC

"Estate Grown" Napa Valley

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### Winemaker's Notes

Alcohol ..... 13.7% by volume  
 Fermentation ..... 85% tank; 15% barrels  
 Harvest date ..... September 10-18, 2003  
 Sugar ..... 23.1°Brix  
 Bottling date ..... March 2004  
 Release date ..... July 1, 2004  
 Residual sugar ..... .15%  
 Total acid ..... 6.6 g/L  
 pH ..... 3.31  
 Time in oak ..... 5 months  
 Type of oak ..... 2-yr. old French oak  
 Case production ... 14,862

### California GRAPEVINE - August-September 2004

90 points

**FIRST PLACE!** Medium-light yellow color; attractive, intense, spicy, grassy, slightly tropical, distinctly varietal aroma with notes of gooseberry, grapefruit, and white peach; medium-full body; forward, moderately rich, herbal, grassy flavors with an appealing mouth feel; well balanced and structured; crisp finish; lingering aftertaste. Show distinctive varietal character though some of our tasters noted a trace of sulfur. Very highly recommended.



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