

GRGICH HILLS ESTATE

NAPA VALLEY



2009 FUMÉ BLANC

ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall, which reduced crop levels somewhat. Spring was essentially frost-free and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat spikes ensured perfect ripeness when we picked in the first days of September.

VINEYARD: All of our vineyards are certified organic and Biodynamic®. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Our Sauvignon Blanc grapes come from our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Pablo Bay, which spills into San Francisco Bay. The coolness restrains vigor and allows the grapes to develop a crisp liveliness that is impossible to achieve in warmer areas. About 80% of our Sauvignon Blanc is planted to the Musqué clone, which provides elegant floral aromatics.

THE WINE: Relying on naturally-occurring yeasts, we fermented 80% of the grapes in 900-gallon French oak casks, called foudres, with the remainder in previously-used small French oak barrels. We then aged the wine six months on its lees (the spent yeast) in neutral barrels. These techniques add body while showcasing the wonderful fruit, not masking it behind new oak. The wine's crisp, elegant flavors of passion fruit, lemon grass and a hint of mineral at the end of the long finish are perfect with a green salad topped by Chèvre cheese, grilled seafood or sautéed chicken breast.

WINEMAKER'S NOTES

Alcohol.....14.3% by volume
Fermentation...indigenous yeast
Harvest date....September 1-5, 2009
Sugar23.4° Brix (average)
Bottling date....April 28, 2010
Release date....November 2010
Total acid7.1 g/L
pH3.21
Time in oak.....6 months on lees in
 neutral barrels
Type of oak.....French oak
 20% neutral barrels
 80% 900-gallon casks
Production.....14,008 cases (12/750 ml.)
 611 cases (12/375 ml.)

