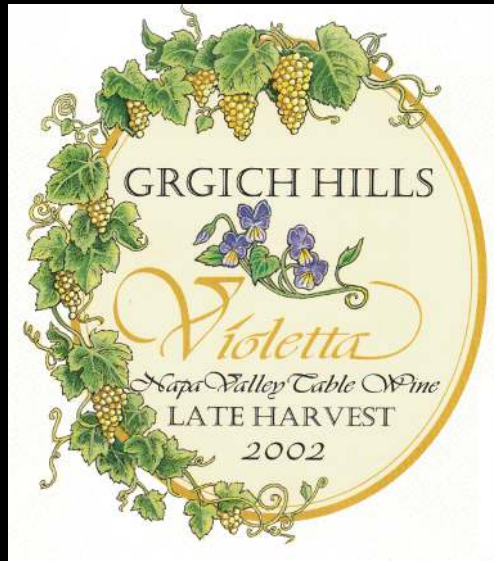


GOLD MEDALS!
 2004 American Wine Society
 2005 Los Angeles County Fair

GOLD MEDAL - Best of Class
 2005 San Francisco Chronicle
 Wine Competition



+91 points
EXCEPTIONAL!
 2004 Beverage Testing Institute

Winemaker's Notes

Alcohol 14.2% by volume
 Fermentation barrels
 Harvest date 11/8/02 to 11/25/02
 Sugar 34.7°Brix
 Bottling date March 29, 2004
 Release date October 2004
 Residual sugar 9.36%
 Total acid 822 g/100 ml
 pH 3.30
 Time in oak 15 months
 Type of oak 50% new French
 50% 1 yr. old French
 Case production .. 1,600
 Blend 60% Chardonnay
 40% Riesling

WINE ENTHUSIAST

92
 points

"Botrytis has done its thing in the residual sugar (9.3%) and heavy apricot jam flavors in this wine. The Chardonnay below expresses itself in superripe peaches, while Riesling contributes acidity. Merits its high score and would do even better with a bit more concentration." - February 2005



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