

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol..... 14.1% by volume
Fermentation..... barrel-fermented in
900-gallon oak casks;
indigenous yeast;
no malolactic
Harvest date..... Aug. 29 - Sept. 14, 2017
Sugar 23.5° Brix (average)
Bottling date..... February 2019
Release date..... September 2019
Total acid 7.1 g/L
pH 3.27
Time in oak..... 15 months
Type of oak..... 900-gallon French
oak casks (*foudres*)
Production..... 979 cases (12/750 ml.)
Blend 100% Chardonnay

Miljenko's Selection
2017 CHARDONNAY
NAPA VALLEY

VINTAGE: We had high rain fall at the beginning of the season, a mild winter, and then we finally transitioned into a beautiful spring. There was an early bud break and flowering, followed by sunny days and high temperatures through June and August. This was one of the hottest growing seasons on record.

VINEYARD: Chardonnay thrives in our Carneros vineyard in the southern tip of Napa Valley, near San Pablo Bay, which spills into the San Francisco Bay. The cool maritime breezes and fog allow the grapes to slowly ripen to develop complex flavors while maintaining a pleasing natural acidity that is impossible to achieve in warmer areas. All our vineyards are certified organic, and we farm them naturally, without artificial pesticides or herbicides.

THE WINE: This 2017 Chardonnay, Miljenko's Selection opens with aromas of fresh citrus, yellow pear, and Golden Delicious apples followed by undertones of jasmine, hints of oregano and wet flintstone. Due to the warm growing season, the fruit for this wine was picked earlier than usual. The fresh acidity bears witness to the early picking while the tropical aromatics reference the warm growing season. On the palate, this wine opens up to a plethora of citrus and stone fruit aromas, supported by a fresh and vibrant acidity, and a dense minerality carries over into the aftertaste.