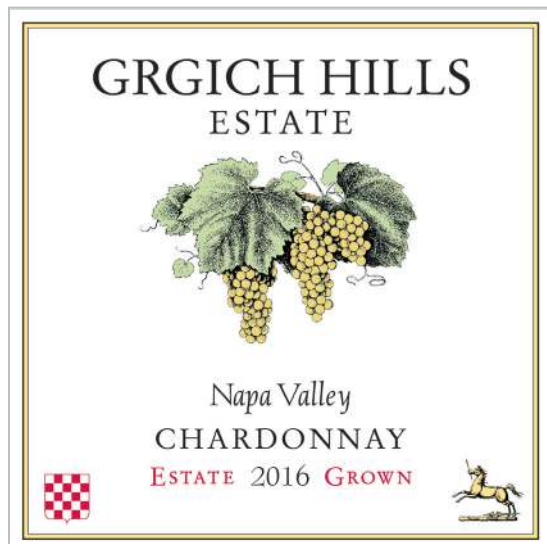


# GRGICH HILLS ESTATE

NAPA VALLEY



## 2016 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The string of near perfect vintages continued for the fifth year in 2016, with an early bud break and flowering followed by sunny days and relatively mild temperatures throughout the growing season. We were able to have almost all our grapes safely in the cellar before the valley's first significant fall rainstorm arrived on October fourteenth.

**VINEYARD:** Our Chardonnay thrives in our American Canyon and Carneros vineyards in the southern tip of Napa Valley, near San Pablo Bay, which spills into the San Francisco Bay. The cool maritime breezes and morning fog allow the grapes to slowly ripen to develop complex flavors while maintaining a bright, natural acidity. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

**THE WINE:** Miljenko "Mike" Grgich has been called "The King of Chardonnay" since the winery began in 1977, and you can taste why in this classically-styled wine. We did not allow the Chardonnay to undergo malolactic fermentation, preserving its natural acidity. This wine opens with fresh lemon and orange aromas followed by more subtle notes of lemon zest and a hue of marzipan. These notes follow onto the palate, with balanced acidity that carries through from the first sip to the last, giving the wine great freshness and minerality.

Alcohol.....14.1% by volume  
Fermentation...indigenous yeast;  
Harvest date.... Aug. 31 - Sept. 16, 2016  
Sugar .....23.5° Brix (*average*)  
Bottling date....July 2017  
Release date.....July 2019  
Total acid .....7.0 g/L  
pH .....3.3  
Time in oak.....Fermented and  
aged 10 months in  
80% barrels and  
20% *foudres*  
Type of oak.....French oak;  
25% new barrels  
75% neutral barrels  
Production.....20,611 cases (12/750 ml.)  
Blend .....100% Chardonnay