

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation....indigenous yeast;
2-3 weeks in barrel
Harvest date.....Aug. 20 - Sept. 9, 2020
Sugar.....22.5° Brix (average)
Bottling dateJune 2021
Release date.....November 2022
Total acid6.6 g/L
pH3.29
Time in oakFermented and
aged 10 months in
80% barrels and
20% foudres
Type of oakFrench oak;
40% new barrels
60% neutral barrels
Production15,767 cases (12/750 ml.)
Blend100% Chardonnay

2020 CHARDONNAY

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VINTAGE 2020 was a challenging but ultimately one of the most rewarding vintages for us. One of the hottest vintages on record with multiple heat waves well over 100 degrees, vintage 2020 was also accompanied by exceptionally low rainfall: 50-60% below average. Despite the heat and drought, our vines were well prepared for the stress. Due to low rainfall in 2020, the vines prepared themselves for drought by producing less leaves, which requires less water. The heat and drought produced exceptionally low yields but with excellent quality – great acid and freshness in white wines, and beautiful concentration and color in the reds.

VINEYARD: Our Chardonnay grapes thrive 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 certified organic vineyards naturally, using the principles of regenerative agriculture.

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. Our unique Chardonnay does not undergo malolactic fermentation, preserving its natural fresh acidity. This Chardonnay entices you with aromas of fresh peach, citrus, and honeysuckle followed by bright fresh acidity and a beautiful chiseled minerality leading to a finish that is layered with undertones of passion fruit, white peach and a hint of Madagascar vanilla.