

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....13.5% by volume
Fermentation...indigenous yeast;
fermented in 1,500-
gallon oak casks
Harvest date....August 31, 2017
Sugar22.5° Brix (*average*)
Bottling date....July 2018
Release date....March 2019
Total acid8.2 g/L
pH3.12
Time in oak.....9 months
Type of oak.....large French oak
casks (*foudres*)
Production.....976 cases (12/750 ml.)
Blend 100% Sauvignon Blanc

Miljenko's Selection
2017 NAPA VALLEY ESSENCE®

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.

VINEYARD: Only the best blocks that express the true nature — the essence — of our Sauvignon Blanc are used for this limited production wine. The grapes come primarily from our chilly American Canyon vineyard, supplemented by grapes from our Carneros vineyard, where the cool climate and thin soils limit vigor, producing fewer grapes but more intense flavor. We hand-harvested the grapes at night into small bins, so they arrived at the winery cool and intact, preserving their wonderful flavors and bright acidity.

THE WINE: Using naturally-occurring yeasts found on the grapes, we fermented the juice in 1,500-gallon French oak casks that were temperature-controlled for a cool fermentation to retain all of the grapes' delicate aromas. We selected the best lots of the vintage, and then aged the wine nine months in the same large oak casks.

The wine displays aromas of lemon verbena, peach, and a hint of French vanilla on the nose. It is complex with great minerality and layered with balanced acidity. Pair it with pork loin, oysters or spicy foods.