

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | REGENERATIVE ORGANIC CERTIFIED

2022 CHARDONNAY, Napa Valley



93 | 92 | 92

POINTS | POINTS | POINTS

THE TASTING panel
MAGAZINE

The Wine
Independent

JAMES
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WINEMAKER'S NOTES

Alcohol	14.1% by volume
Fermentation	indigenous yeast 2-3 weeks in barrel
Harvest date	Aug. 19 - Sept. 15, 2022
Sugar	23.5° Brix (average)
Bottling date	June 13, 2023
Release date	Feb. 2024 (375 mL)
Total acid	6.5 g/L
pH	3.42
Time in oak	fermented and aged 10 months in 80% barrels and 20% foudres
Type of oak	French oak 40% new barrels 60% neutral barrels
Production	19,452 cases (12,750 mL)
Blend	100% Chardonnay

the vintage

The 2022 growing season was yet another in a string of drought years. Though our yearly rainfall was only slightly lower than average, the bulk of that rain came in October and December of 2021, while the spring of 2022 was uncharacteristically dry and gave way to a seasonably dry summer. This was followed by an intense heat wave during the first week of September, with temperatures soaring as high as 118 degrees Fahrenheit, causing a dramatic increase in our grape's sugar levels. We were patient with our harvest, however, and allowed cooler temperatures and normal sugar levels to return before picking.

the 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. All our vineyards are certified regenerative organic, ensuring that all of our grapes are of the highest quality, and that we are responsible stewards of our environment.

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. The wine has aromas of white peach, lemon, key lime, and coconut. The flavors open with ripe citrus, Meyer lemon, mandarin, pineapple, mango, followed by hints of oregano. It has a vibrant acidity and juiciness leading to a long, flavorful finish.