

GRGICH HILLS ESTATE



NAPA VALLEY

2019 Grgich Hills Estate Fumé Blanc Organic

USA > Napa Valley

100% Sauvignon Blanc

Is Vegan: Yes

Is Vegetarian: Yes

Notes of green pepper, snap pea, lime and star fruit. On the front palate enjoy the fresh fruit flavours of lemon, lime and green apple supported by an undertone of sea salt.

Viticulture

Sauvignon Blanc is grown in the American Canyon and Carneros vineyards in the southern tip of Napa Valley, near to the San Francisco Bay. The clay soils retain water, allowing dry farming and the coolness slows ripening and retains acidity. The grapes develop a crisp liveliness that is impossible to achieve in warmer areas. About 80% of the Sauvignon Blanc is planted to the Musqué clone, which provides elegant floral aromatics. The vineyards are farmed naturally using the principles of regenerative agriculture and they are certified organic.

Vinification

Relying on naturally-occurring yeasts, a portion of the grapes is fermented in 900 gallon French oak casks, called foudres, with the remainder in oak barrels. The wine was then aged for 6 months on the lees in neutral barrels.

Recommendation

This wine's chiselled texture, linear acidity and long finish make it the perfect pairing with fillet of sole, pork loin and savoury goat cheese.

ABV: 13.5%

Total Acidity: 6.7

Residual Sugar: 22.5° Brix

