

GRGICH HILLS ESTATE

NAPA VALLEY

INAUGURAL RELEASE!

Our *Miljenko's Selection* tier showcases the unique characteristics of a varietal from specific vineyard blocks selected by Mike Grgich. Clones, rootstock and farming are matched with the distinctive growing conditions of each site.



WINEMAKER'S NOTES

Alcohol..... 14.7% by volume
Fermentation..... indigenous yeast;
pressed off skins early
to retain fruit character
Harvest date..... October 5, 2012
Sugar 25.1° Brix (average)
Bottling date..... July 23, 2014
Release date..... September 2015
Total acid 5.9 g/L
pH 3.82
Time in oak..... 21 months
Type of oak..... French oak casks
Production..... 493 cases (12/750 ml.)
Blend 90% Petit Verdot
10% Cabernet Sauvignon

Miljenko's Selection
2012 PETIT VERDOT
YOUNTVILLE

VINTAGE: We enjoyed a wonderful growing season from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced perfectly balanced and ripe grapes.

VINEYARD: We grow a small block of Petit Verdot in our Yountville vineyard that we augment with the few rows of Petit Verdot in our Rutherford vineyard, just a few miles away. Both vineyards enjoy consistent sunshine and a well-drained mixture of gravel, clay and loam that produces complex, ripe flavors. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: We maintain a cool fermentation temperature to preserve the rich fruit flavors and rely on open-top tanks to integrate oxygen with Petit Verdot's hardy tannins. We aged the wine for almost two years in French oak barrels to allow the wood's harmonizing toast flavors to enhance the fruit.

This wine will benefit from decanting an hour before serving. Its opulent aromas and flavors of luscious blackberries, soft leather and hints of violets continue to become more complex in the glass. Match the wine's hardy flavors and sturdy tannins with grilled rib eye steak, wild game or aged Stilton cheese.