

# GRGICH HILLS



**GOLD MEDALS**  
2006 San Diego International  
2006 Tasters Guild International  
2006 Monterey Wine Competition  
2006 West Coast Wine Competition

Napa Valley

## CABERNET SAUVIGNON

2002

**VINTAGE:** The 2002 vintage saw frost in April and then summer brought a long, mild growing season with warm days and cool nights—perfect for fine winegrowing. In late September and early October we experienced some heat spikes that sped up harvest. By carefully monitoring the grape maturity, we picked the grapes when they were perfectly ripe.

**VINEYARD:** Our Yountville vineyard forms the backbone of our Napa Valley blend. The Cabernet here is the Inglenook clone on St. George rootstock. Primarily dry farmed, these vines have pushed their roots deep into the rocky soil, which provides excellent drainage and creates intensely-flavored grapes. By blending wine from Yountville with wines from our Rutherford and Calistoga vineyards, which are all farmed organically, we create a complex Cabernet Sauvignon with a distinctive personality.

**THE WINE:** At Grgich Hills, we believe winemaking is an art. Since we began in 1977 we have earned a reputation for consistently producing wines with quality, balance and longevity. In the glass our 2002 Cabernet Sauvignon's deep color promises rich flavors—and it delivers with cassis, blackberries and just a hint of earthy truffles and cedar. In the mouth, the wine is well balanced between acid and tannin and the smooth, velvety finish offers a touch of pepper. Enjoyable upon release, this is a wine that will gain even more complexity with some bottle age. The wine's fine structure and rich flavors make it perfect with grilled and braised meat dishes and hearty cheeses.

### Winemaker's Notes

Alcohol .....	14.5% by volume
Fermentation.....	4-6 weeks of skin contact
Harvest date .....	September 4 - October 4, 2002
Sugar .....	24.5 degrees Brix
Bottling date.....	February 23, 2005
Release date .....	May 1, 2006
Residual sugar .....	0.20%
Total acid .....	6.3 g/L
pH .....	3.52
Time in oak.....	24 months in French oak
Type of oak.....	90% new French oak 10 % 1-year-old French oak
Production .....	11,758 cases (12/750 ml.) 658 cases (12/375 ml.) 317 cases (6/1.5 L) 300 bottles (3 L) 10 bottles (6 L) 6 bottles (9 L)
Blend .....	93% Cabernet Sauvignon; 6% Merlot; 1% Cabernet Franc



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