

# GRGICH HILLS



*Napa Valley*

## CABERNET SAUVIGNON

1982

*T*he long ripening season of 1982 has produced Cabernet Sauvignon grapes which are rich in varietal character, but, above all, very complex. The grapes were picked at their full physiological maturity with a sugar of 23.5 degrees Brix and an acidity of 0.80%.

This Cabernet was blended with 11% Merlot for smoothness and resulted in a well-balanced, medium-bodied wine with a long, lingering aftertaste. In addition, this wine has benefited from two years of oak aging in French and American oak barrels. Properly stored, this wine will continue to improve for an additional six years. We recommend serving this wine with pork, beef, lamb, and well-aged cheeses.

**THE  
WINE SPECTATOR**  
*April 15, 1987*

**92**

Deeply flavorful and velvety with a nose of currants, vanilla and pepper and loads of classic cherry-currant-cassis flavors. Firm texture, well-balanced, smooth tannins and a long, plummy finish.

*Best of Class with  
Diamond Award  
and Best of Show*

*1987 Grand National Wine Competition*

**GOLD  
MEDALS**

*1987 Intervin International  
1987 Atlanta International*



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