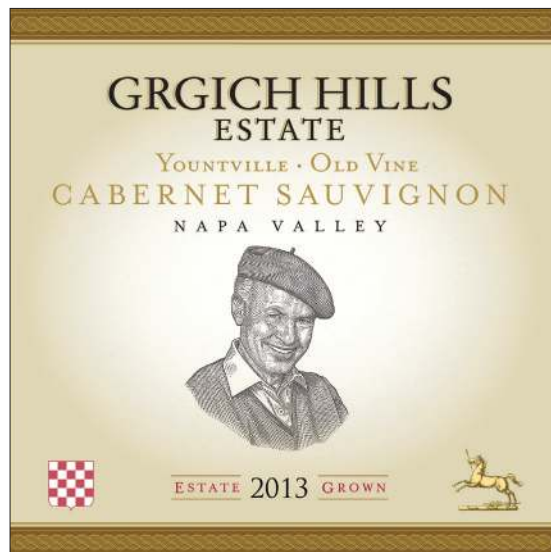


GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol..... 14.8% by volume
Fermentation.... 3-4 weeks of skin contact
Harvest date..... Sept. 27 - Oct. 3, 2013
Sugar 24.6° Brix (average)
Bottling date..... June 9, 2015
Release date..... October 2017
Total acid 5.8 g/L
pH 3.60
Time in oak 22 months
Type of oak..... 100% French oak;
100% new barrels
Blend 92% Cab. Sauvignon
5% Petit Verdot
3% Cabernet Franc
Production..... 1,136 cases (12/750 ml.)

YOUNTVILLE • OLD VINE 2013 CABERNET SAUVIGNON

ESTATE GROWN, NAPA VALLEY

WINEMAKER'S NOTES: This is that rare vintage that displayed both power and finesse. Our grapes contained the highest tannin levels we've ever recorded, but the tannins are fine grain and smooth; a wine that should age gracefully for decades.

VINTAGE: The 2013 vintage was nearly perfect, with consistent sunshine and moderate temperatures. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights created wonderfully flavorful grapes. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

VINEYARD: We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. More than a half century old, these vines have developed a root system that reaches deep into the subsoil to access all of the available nutrients. They produce fewer grapes at this age but more concentrated, intense flavors that express a greater depth of *terroir* and complexity.

THE WINE: We relied on indigenous yeast for fermentation and then aged the wine in new French oak barrels for 22 months. This is a full-bodied and well balanced Cabernet Sauvignon with rich flavors of blackberries, black licorice and a hint of allspice with a long, seductive finish.

Having the patience to cellar this wine will reward you in the glass years from now. Serve with simply roasted meat dishes or all by itself to fully enjoy the wine's complex flavors.