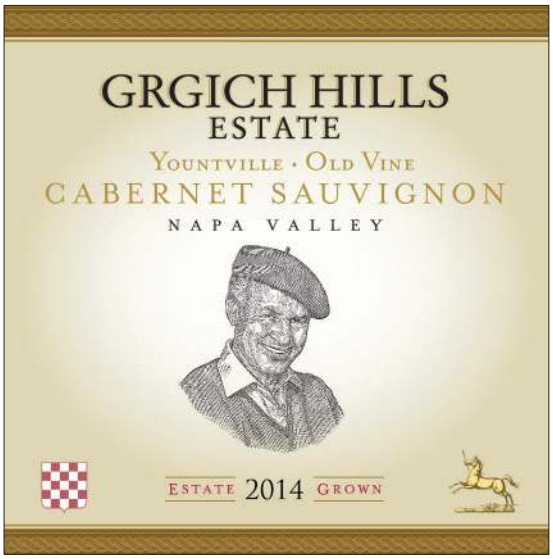
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol	14.5% by volume
Fermentation	3-4 weeks of skin contact
Harvest date	October 1, 2014
Sugar	24.6° Brix (average)
Bottling date	July 2016
Release date	February 2019
Total acid	5.8 g/L
pH	3.55
Time in oak	22 months
Type of oak	100% French oak; 50% new barrels
Blend	82% Cab. Sauvignon 9% Petit Verdot 6% Cabernet Franc 3% Merlot
Production	629 cases (12/750 ml.)

YOUNTVILLE • OLD VINE

2014 CABERNET SAUVIGNON

ESTATE GROWN, NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near drought conditions. Bud break came early, and the modest temperatures throughout the growing season helped preserve moisture. July's relatively low temperatures, coupled with relatively high humidity, slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

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 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: The wine is a luscious, deep ruby red in the glass. It displays aromas and flavors of sweet cherry, red currant and citrus flower with savory undertones of forest floor, laurel and thyme. The tannins are smooth but firm with great density on the back palate. Notes of tobacco, bay leaf and cocoa complement the long finish.

P.O. Box 450 • 1829 St. Helena Hwy. • Rutherford, CA 94573
Tel: (707) 963-2784 • Fax: (707) 963-8725 • www.grgich.com