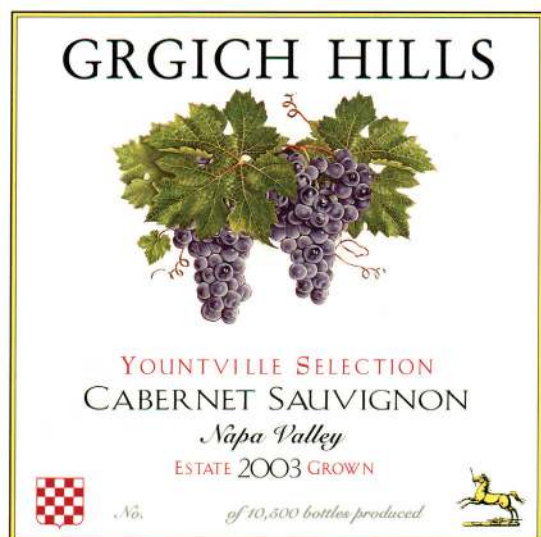


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.9% by volume
Fermentation...4-6 weeks of skin contact
Harvest date....Sept. 26 - Oct. 9, 2003
Sugar24.3° - 25.9° Brix
Bottling date....April 24, 2006
Release date....October 2007
Total acid6.0 g/L
pH3.7
Time in oak27 months
Type of oak.....100% French oak;
80% new barrels
Production.....580 cases (12/750 ml.)
40 cases (6/1.5 L)
11 bottles (3 L)
2 bottles (6 L)
1 bottle (9 L)
Blend100% Cab. Sauvignon

YOUNTVILLE SELECTION 2003 CABERNET SAUVIGNON ESTATE GROWN • NAPA VALLEY

VINTAGE: Budbreak came early in 2003, followed by a cool and wet spring that slowed down development. After a long, steady growing season, a few heat spikes in September accelerated ripening, which were followed by days of cool weather, so we had a stop and go harvest. We started picking this small section of the vineyard the last week of September and we finally finished in the second week of October.

VINEYARD: In 2003, we began Biodynamic® farming, starting with the Cabernet Sauvignon vines that produce our prestigious Yountville Selection. The Ingle-nook clone had been planted on St. George rootstock in 1959 but suffered from red leaf virus. Wanting to preserve these ancient vines, we switched to Biodynamic farming and they immediately responded. The vines' new health allowed the grapes to reach full physiological ripeness, resulting in richer fruit flavors in the wine.

THE WINE: As with all of our wines, we relied on the vineyard's indigenous yeast for fermentation. We aged the wine in traditional French oak barrels until the last six months before bottling, when we moved it to large oak casks to achieve the perfect level of oak. A bit more fruit forward than previous Yountville Selections, this full-bodied Cabernet Sauvignon offers deep aromas of blackberry, black currants and black cherries. The wine's layers of texture and perfect balance between acid, tannin and oak ensure that it will continue to gain complexity in the cellar. Serve with roasted meat, aged cheeses or even dark chocolate for dessert.