

# GRGICH HILLS ESTATE

NAPA VALLEY



**YOUNTVILLE SELECTION**  
2004 CABERNET SAUVIGNON  
ESTATE GROWN • NAPA VALLEY

**VINTAGE:** An early spring and a warm summer created perfect growing conditions for one of the earliest harvests we've had in 10 years. This produced a small crop of fully-ripe grapes with wonderful concentration and deep flavors.

**VINEYARD:** 2004 marks our second year of Biodynamic® farming the Cabernet Sauvignon vines that produce our prestigious Yountville Selection. The Inglenook 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:** We relied on the vineyard's indigenous yeast for fermentation and then aged the wine in French oak barrels for 21 months before moving the wine to large oak casks for six months just before bottling to achieve the perfect level of oak. Full-bodied with firm tannins, this Cabernet Sauvignon offers rich aromas of blackberry, black licorice and allspice. This is a balanced wine with enough acidity to nicely pair with food yet plenty of firm tannins so it will continue to gain complexity in the cellar. Serve with simply roast meat dishes or all by itself to fully enjoy the wine's flavors and complexity.

## WINEMAKER'S NOTES

Alcohol.....14.5% by volume  
Fermentation...4-6 weeks of skin contact  
Harvest date....Sept. 6 - Sept. 14, 2004  
Sugar .....25.3° Brix (average)  
Bottling date....Dec. 18, 2006  
Release date....May 19, 2008  
Total acid .....5.9 g/L  
pH .....3.63  
Time in oak .....27 months  
Type of oak.....100% French oak;  
80% new barrels  
Production.....804 cases (12/750 ml.)  
48 cases (6/1.5 L)  
15 bottles (3 L)  
2 bottles (6 L)  
1 bottle (9 L)  
Blend .....100% Cab. Sauvignon