

GRGICH HILLS ESTATE

NAPA VALLEY



2010 CABERNET SAUVIGNON YOUNTVILLE SELECTION • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring brought below average temperatures with above average rain, pushing back budbreak by two weeks. The moderate temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought welcomed warmth to ripen grapes to full maturity in October.

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. These ancient vines suffered from red leaf virus, and wanting to preserve these ancient vines, we switched to organic farming in 2003. 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 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. Rich with blackberries, cassis and mocha with a long, elegant finish, this is a full-bodied and well balanced Cabernet Sauvignon.

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.

WINEMAKER'S NOTES

Alcohol.....15.1% by volume
Fermentation...4-6 weeks of skin contact
Harvest date....October 13-23, 2010
Sugar25.5° Brix (average)
Bottling date....March 25, 2013
Release date....September 2014
Total acid5.6 g/L
pH3.70
Time in oak.....27 months
Type of oak.....100% French oak;
80% new barrels
Blend95% Cab. Sauvignon;
2.5% Cabernet Franc;
2.5% Petit Verdot
Production.....833 cases (12/750 ml.)