GRGICH HILLS

GOLD MEDALS!
2004 VinoChallenge
2005 Grand Harvest Awards
2005 San Francisco Chronicle
2005 Hilton Head Island Wine Festival
2004 Atlanta International Wine Summit

DOUBLE GOLD MEDAL!
2004 Amenti del Vino
BEST IN CLASS – NAPA VALLEY!
2005 International Wine & Spirit Competition
90 points EXCEPTIONAL!
2004 Beverage Testing Institute

2001
MERLOT
Napa Valley

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Winemaker's Notes

Alcohol	14.2 % by volume
Fermentation	3 weeks; stainless steel
Harvest date	Sept. 1-25, 2001
Sugar	24.3 degrees Brix
Bottling date	Sept. 3, 2003
Release date	July 1, 2004
Residual sugar	None
Total acid	6.4 g/L
pH	3.32
Time in oak	18 months
Type of oak	30% new French 70% 1-year French
Case production	3,678

WINE ENTHUSIAST

91 *points*

Ripe, with rich black cherry and mocha flavors, but achieves real complexity and finesse in the structure. Rich acids and lush, sweet tannins provide the underlying architecture. Dry and flamboyant, and drinking well now. - December 15, 2004

California GRAPEVINE

90 *points*

Medium ruby color; attractive, intense, herbal, spicy, ripe dark cherry fruit aroma with notes of black pepper, tobacco, and green olive; full body; forward, rich, plummy, herbal, ripe black cherry fruit flavors; well balanced and structured; medium-full to full tannin; lingering aftertaste. Enjoyable to drink now as it developed some complexity and intensity with airing in the glass. Very highly recommended. - August-September 2004

The Seattle Times

Grgich is making terrific wines again, and this is a beauty. Supple and rich, spiced up with peppery notes, plush with ripe fruit. By Paul Gregutt - *August 25, 2004*

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