

GRGICH HILLS



GOLD MEDALS!
2005 Critics Challenge
2005 Indy International
2006 San Diego National
2005 International Eastern
2005 Tasters Guild Consumer
2005 Tasters Guild International

FIRSTPLACE!
2005 Lake County Fair

Napa Valley MERLOT

ESTATE 2002 GROWN

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Winemaker's Notes

Alcohol 14.2% by volume
Fermentation 2 weeks; stainless steel
Harvest date Sept. 11 - Oct. 8, 2002
Sugar 24.8 degrees Brix
Bottling date July 2004
Release date September 1, 2005
Residual sugar None
Total acid 6.25 g/L
pH 3.46
Time in oak 20 months
Type of oak French - 50% new; 50%
1-year and 2-year old
Production 4,893 cases

92 points
EXCEPTIONAL!
-2005 Beverage
Testing Institute

Brilliant ruby red-violet hue. Black cherry, purple orchid and candle wax aromas. Medium-full with very good concentration, this offers textbook varietal fruit and a long, round finish with beautifully integrated oak, exquisite tannins, and finely tuned acidity.



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