

GRGICH HILLS ESTATE

NAPA VALLEY



MILJENKO'S VINEYARD
2006 PETITE SIRAH
 ESTATE GROWN • NAPA VALLEY

VINTAGE: This is the second release of our limited production Petite Sirah. 2006 was a cool vintage in general, starting with a wet winter and spring that delayed budbreak and led into a slow, even, ripening of the grapes. Then a heat spike in July helped the grapes catch up to normal physiological ripeness followed by an unusually cool August that allowed the grapes to completely ripen without dehydrating. Thanks to our organic and Biodynamic® farming, the vines remained healthy throughout the temperature swings.

WINEMAKER'S NOTES

Alcohol.....14.9% by volume
 Fermentation...indigenous yeast;
 pressed off skins
 early to retain fruit
 character
 Harvest date....October 3, 2006
 Sugar24.5° Brix (average)
 Bottling date....August 12, 2009
 Release date.....December 1, 2009
 Total acid5.8 g/L
 pH3.78
 Time in oak.....29 months
 Type of oak.....oak casks
 Production.....400 cases (12/750 ml.)
 Blend89% Petite Sirah;
 11% Zinfandel



VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, which is certified organic and Biodynamic, a holistic farming practice that uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Biodynamic farming produces concentrated, complex flavors in the grapes. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards. Petite Sirah is also known as the French varietal Durif, which is a cross between the old French grape Peloursin and Syrah.

THE WINE: We used open-top fermentators to integrate oxygen with Petite Sirah's sturdy tannins and then aged the wine for almost three years in a mix of oak barrels sizes: 50% in foudres (large 600 gallon barrels), 25% in 164 gallon puncheons and the remaining 25% in neutral French barrels to soften and smooth the tannins.

This is a classic Petite Sirah, stuffed with aromas and flavors of blueberry, blackberry, roasted coffee and dark chocolate. Full-bodied, this wine will reward cellaring and is a great choice for equally big food flavors such as lamb stew, grilled tri-tip steak or aged cheeses. This is a big, brawny wine that will benefit from decanting an hour before serving.