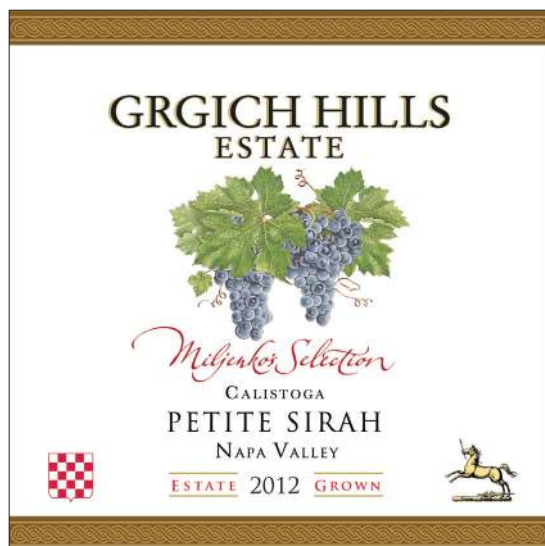


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....15.4% by volume
Fermentation...indigenous yeast;
pressed off skins
early to retain fruit
character
Harvest date....October 20, 2012
Sugar25.5° Brix (average)
Bottling date....April 14, 2015
Release date.....December 2016
Total acid5.3 g/L
pH3.8
Time in oak.....32 months
Type of oak.....50% large oak casks;
50% neutral 60-gallon
oak barrels
Production.....589 cases (12/750 ml.)
Blend100% Petite Sirah

Miljenko's Selection
2012 PETITE SIRAH
CALISTOGA

VINTAGE: We enjoyed a wonderful growing season from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced perfectly balanced and ripe grapes.

VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, a 34-acre parcel of land north of Calistoga overlooked by Miljenko "Mike" Grgich's home. This sunny and well-drained hillside is the perfect site to grow intensely flavored Petite Sirah. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: To preserve the fantastic fruit flavors, we maintained a cool fermentation and used open-top tanks to integrate oxygen with Petite Sirah's sturdy tannins. We aged the wine for almost three years in neutral oak barrel: 50% in *foudres* (large 600-gallon barrels), and the remaining 50% in neutral 60-gallon French barrels to soften and smooth the tannins.

This 100% Petite Sirah's pure, dense flavors of ripe blueberry, blackberry and roasted coffee continue to become more complex in the glass. Match this wine's generous flavors with substantial flavors, such as lamb stew, grilled steak and barbecued pork ribs. This wine will benefit from decanting an hour before serving.