

# GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....14.8% by volume  
Fermentation...indigenous yeast;  
pressed off skins  
early to retain fruit  
character  
Harvest date....October 7, 2013  
Sugar .....25.3° Brix (average)  
Bottling date....April 7, 2016  
Release date.....May 2018  
Total acid .....5.8 g/L  
pH .....3.68  
Time in oak.....32 months  
Type of oak.....50% large oak casks;  
50% neutral 60-gallon  
oak barrels  
Production.....668 cases (12/750 ml.)  
Blend .....100% Petite Sirah

*Miljenko's Selection*  
2013 PETITE SIRAH  
CALISTOGA

**WINEMAKER'S NOTES:** The severe drought of this vintage produced small berries and clusters, enhancing the color and concentrating the flavors. The result was a wine with the rare blend of both power and elegance.

**VINTAGE:** The 2013 vintage was nearly perfect, with consistent sunshine and moderate temperatures. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights created wonderfully flavorful 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 barrels: 50% in *foudres* (large 600-gallon casks), 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.