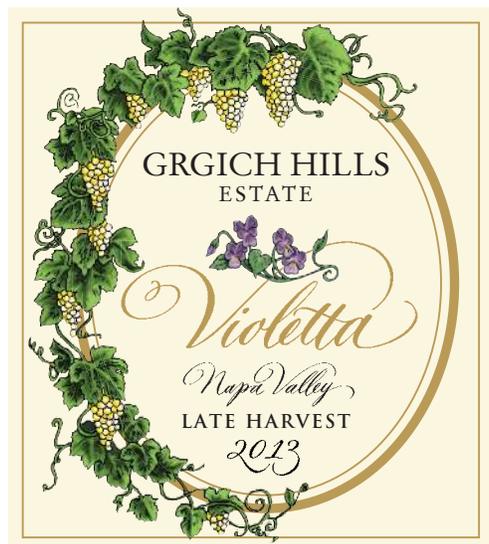


# GRGICH HILLS ESTATE

NAPA VALLEY



## 2013 VIOLETTA, LATE HARVEST ESTATE GROWN • NAPA VALLEY

**VINTAGE:** We enjoyed a beautiful vintage in 2013 with consistent sunshine and moderate temperatures that grapes love. 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 produced healthy vines. Harvesting Violetta required many passes through the vines and plenty of patience as we waited for *botrytis* to develop.

**VINEYARD:** The grapes were grown at our American Canyon vineyard, which is certified organic. Nestled in the lowest spot of this cool vineyard, we've discovered the perfect conditions of low-lying fog to grow *botrytis*-affected grapes. In two small blocks we planted a field blend that's predominantly Sauvignon Blanc and Riesling with some Gewürztraminer, and nurtured it to encourage *botrytis*. Because of the unpredictable nature of *botrytis*, this wine takes a tremendous amount of work, including several passes to pick individual clusters as they become cloaked in the mold that creates this unique richness and flavors in wine.

**THE WINE:** Our classically-produced late harvest wine is the result of *Botrytis cinerea*, a beneficial mold that evaporates moisture while concentrating the flavor in the berry but yielding very little juice when we press the grapes. We fermented the thick, rich juice and then aged the wine in French oak to develop its subtle flavors and textures. Rich aromas of ripe pear, Mandarin orange and honeysuckle lead to a lingering, harmonious finish. Violetta is spectacular when paired with desserts that echo these flavors, such as fruit tarts, crème brûlée and rich cheeses, or serve it all by itself to end a special meal.

### WINEMAKER'S NOTES

Alcohol.....13.3% by volume  
Fermentation.....indigenous yeast  
Harvest date.....Oct. 15 - Nov. 18, 2013  
Harvest sugar.....38° Brix (average)  
Residual sugar....15 g/100 ml.  
Bottling date.....March 16, 2015  
Release date.....February 2016  
Total acid .....7.8 g/L  
pH .....3.13  
Time in oak.....18 months  
Type of oak.....75% new French oak; 25% seasoned French oak barrels  
Production.....1,901 cases (6/375 ml.)  
Blend ..... a field blend of Sauvignon Blanc, Riesling, and some Gewürztraminer