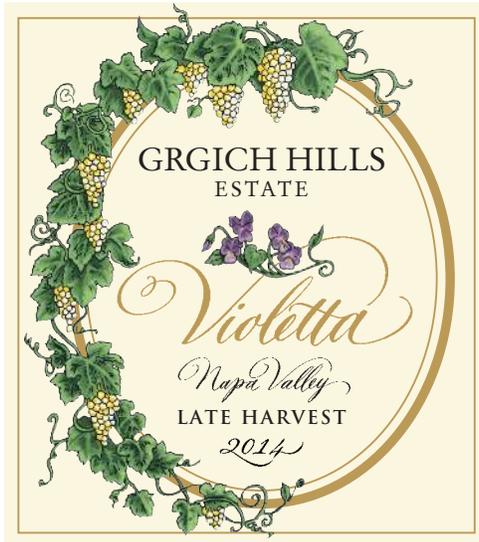


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation.....indigenous yeast;
6-8 weeks
Harvest date.....Oct. 20 - Nov. 25, 2014
Harvest sugar.....36° Brix (average)
Residual sugar ... 14 g/100 ml.
Bottling date.....December 21, 2015
Release date.....March 2018
Total acid8.3 g/L
pH3.09
Time in oak 14 months
Type of oak.....French oak barrels
50% new; 50% neutral
Production.....1,938 cases (6/375 ml.)
Blend46% Sauvignon Blanc
37% Riesling
17% Gewürztraminer

2014 VIOLETTA, LATE HARVEST ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Bud break came slightly early, and the modest temperatures through the growing season helped preserve moisture. Harvest started and ended about two weeks earlier than normal, producing superb quality. 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 warm pineapple, baked pear and cinnamon lead to a long, vibrant finish of honeysuckle and lily. 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.