GRGICH HILLS

GOLD MEDAL!
2003 Los Angeles Co. Fair

2000
ZINFANDEL

Napa Valley

The Zinfandel grapes for this vintage were harvested in mid-September at perfect physiological maturity. Both the growing and bloom seasons were long, as was the harvest. So, the result was another signature Grgich Hills Zinfandel - a beautifully balanced wine with medium body, plenty of soft tannins, good acidity, and rich, complex flavors and loads of berries.

Tasting our 2000 Zinfandel is a feast for the senses. It has a beautiful, deep purple color and delightful aromas of ripe blackberries, plums, currants, and a touch of raspberries. Rich and well-balanced with a deep and lasting finish, it fills your mouth and palate with a lively medley of bursting berry flavors with delicate hints of toasty oak and cedar aromas from the barrels.

Winemaker's Notes

Alcohol	14.7% by volume
Fermentation	2 weeks
Harvest date	September 15-26, 2000
Sugar	25.4□Brix
Bottling date	February 2002
Release date	March 1, 2003
Residual sugar	less than 0.2%
Total acid	6.6 g/L
pH	3.47
Time in oak	12 months
Type of oak	2 yr. old French/American
Case production	13,666

We're passionate about Zinfandel and recommend serving it with barbecued dishes, white meats, game and pastas. Since the roots of Zinfandel trace all the way back to our native Croatia, you might do what we do. Open a bottle or two to enjoy with family and friends, and then raise your glasses in a traditional Croatian toast, *"Zivili!" - Long Live!"*

This Zinfandel may contain *"wine diamonds"* or tartrate crystals as well as sediment, which is naturally present in wines and is a sign of minimal processing. You may wish to decant this wine before serving.

***SANTÉ** - August 2003*

Medium bodied with minty aromas, blackberry, and black pepper; long finish with solid tannins. Grilled beef.

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