GRGICH HILLS

91 points - EXCEPTIONAL!
2004 Beverage Testing Institute

2001
ZINFANDEL
Napa Valley

This 2001 Zinfandel is one of the best from a truly superlative vintage. We had a moderate to cool growing season in our Calistoga vineyard, and we harvested in late September under ideal conditions. The result is a wine with all the glories of Zinfandel: deep purple color, medium to full body, and good balance with exceptional elegance and finesse.

Winemaker's Notes

Alcohol	14.8% by volume
Fermentation	2 weeks
Harvest date	September 24, 2001
Sugar	24.5∞Brix
Bottling date	February 4, 2003
Release date	July 1, 2004
Residual sugar	Dry
Total acid	6.8 g/L
pH	3.45
Time in oak	12 months
Type of oak	2-3 yr. old French and American
Case production	6,256

This wine is certainly one to be savored. The nose is rich with blackberry, currants, and hints of cinnamon and clove. In the mouth, there are pronounced strawberry and rhubarb flavors, ripe plums, and hints of dried cherries, followed by a crisp, elegant finish. Enjoy it with a game hen rubbed with apricot preserves or even a pork tenderloin finished with a red wine reduction sauce. Mmmm, heaven!

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

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