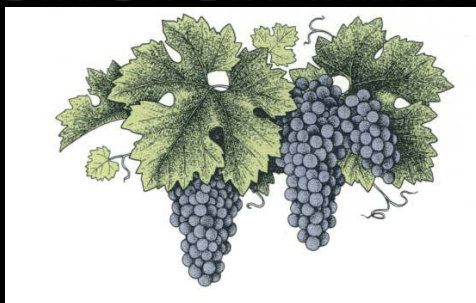


GRGICH HILLS



2002

ZINFANDEL

Napa Valley

2002 was a grape-grower's dream, and this Zinfandel shows why. A long, mild growing season with unseasonably cool nights kept the grapes ripening slowly and evenly while retaining good acidity. The end of September brought warm weather that concentrated the colors and flavors, and also condensed the yield slightly. Overall, the balance of acid, sugar, and phenolics in the grapes was fantastic.

This Zin displays wonderful varietal aromas of jammy blackberry and raspberry complemented by black pepper and cloves.

These flavors carry through to the palate, joined by spice and a hint of leather. The full-bodied fruit is balanced by ripe tannins and brisk acidity—the key to a food-friendly wine. The spice and black pepper make this Zinfandel a wonderful complement to almost anything on the grill, along with roast pork tenderloin or pasta puttanesca. Enjoy!

Winemaker's Notes

Alcohol 14.5% by volume
Fermentation 2 weeks
Harvest date Sept. 21 - Oct. 8, 2002
Sugar 24.9 degrees Brix
Bottling date March 2004
Release date April 1, 2005
Residual sugar Dry
Total acid 6.3 g/L
pH 3.56
Time in oak 13 months
Type of oak 2-year-old
 French and American
Case production 8,160
Blend 93% Zinfandel
 7% Petite Sirah

EXCEPTIONAL!

92
points

Brilliant ruby red-violet hue. Red raspberry, purple iris, peppermint and clove aromas. Medium-full with very good concentration, this has impressive ripeness and spice in harmony with youthful tannins and subtle oak. - 2005 Beverage Testing Institute



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