GRGICH HILLS

2003

ZINFANDEL

ESTATE GROWN • NAPA VALLEY

The 2003 vintage is our inaugural "Estate Grown" Zinfandel; for the first time, all of the grapes for this wine came from our own organically farmed Calistoga vineyard, giving us complete control over the winegrowing process and ensuring the highest-quality wine.

The vintage was characterized by high diurnal temperature variations, with hot days that ripened the fruit beautifully and cool nights that preserved the grapes' structure and acidity. The result is a wonderfully balanced wine. This Zinfandel has an aromatic bouquet of licorice, boysenberry, black fruit, and a hint of cola, which leads into a rich, full mouthfeel. Concentrated flavors of ripe black cherry and blackberry dominate, with undertones of green peppercorn and spice. Acidity and chewy tannins provide the framework of the wine, which finishes with persistent notes of licorice and black fruit.

Winemaker's Notes

Alcohol	14.8% by volume
Fermentation	two weeks
Harvest date	October 7-10, 2003
Sugar	25.9 degrees Brix
Bottling date	July 2005
Release date	March 1, 2006
Residual sugar	Dry
Total acid	6.0 g/L
pH	3.74
Time in oak	14 months
Type of oak	French oak casks
Case production	5,711
Blend	93% Zinfandel 7% Petite Sirah

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