

GRGICH HILLS



Napa Valley ZINFANDEL ESTATE 2004 GROWN

VINTAGE: 2004 started early and finished early. We enjoyed moderate temperatures through most of the summer until a heat spell in late August pushed ripening into overdrive, creating an early and short harvest. These conditions produced clusters with perfectly ripe small berries, packed with concentrated flavors.

VINEYARD: Our Zinfandel grapes come from our estate vineyard in Calistoga, at the northern tip of Napa Valley. The reddish soils here are gravelly loam that provides excellent drainage and the warm daytime and cool nighttime temperatures are perfect for sun-loving Zinfandel. The vines are head pruned the old fashion way to protect the grapes from sunburn. We dry farm and organically grow the grapes to produce concentrated, complex flavors in the wine.

THE WINE: This darkly colored wine almost glows in the glass with lively flavors and aromas of strawberries, raspberries, with a touch of forest floor and leather. We also grow a bit of Petite Sirah at this vineyard, which we co-fermented with the Zinfandel to add even more spice and body. This elegant wine has a wonderful texture and is well balanced between acidity and alcohol. Enjoy with grilled meats, pizza and pastas.

Winemaker's Notes

Alcohol	14.8% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	September 14-23, 2004
Sugar	26.4 degrees Brix (average)
Bottling date	April 7, 2006
Release date	November 2006
Total acid	5.8 g/L
pH	3.75
Time in oak	15 months
Type of oak	large oak casks
Production	5,328 cases (12/750 ml.) 489 cases (12/375 ml.) 16 cases (6/1.5 L)
Blend	88% Zinfandel 12% Petite Sirah

TOP TEN ZINFANDEL OF THE YEAR



Grgich Hills, 2004 Estate Grown, Napa Valley—A claret-style Zin with a Napa Valley estate pedigree, this well-behaved yet exceedingly generous wine offers enticing aromas of wild strawberry and raspberry fruit, some mushroomy decadence and a hint of leather. Co-fermented with 12% petite sirah, the wine's flavors echo the nose and are generous, deep and spicy with medium tannins and fine acid balance.



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