GRGICH HILLS ESTATE
NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.7% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	October 8-10, 2008
Sugar	25.3° Brix (average)
Bottling date	December 14-18, 2009
Release date	summer 2011
Total acid	5.7 g/L
pH	3.68
Time in oak	15 months
Type of oak	large French oak casks
Production	7,621 cases (12/750 ml.) 200 cases (12/375 ml.) 15 cases (6/1.5 L)
Blend	97% Zinfandel 3% Petite Sirah

DEMETER CERTIFIED BIODYNAMIC®

2008 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, and then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. Because we received less precipitation, the grapes were smaller, reducing yield but giving us concentrated flavors.

VINEYARD: We grow our Zinfandel at our vineyard in Calistoga, which is certified organic and Biodynamic®. Nestled in the northern tip of Napa Valley, the vineyard's gravelly loam provides excellent drainage and the cloudless days and cool nighttime temperatures are perfect for sun-loving Zinfandel. The vines are head pruned to protect the grapes from sunburn. All of these features combine to produce concentrated, complex flavors in the wine.

THE WINE: We co-fermented the Zinfandel with a touch of Petite Sirah to add complexity and structure and then aged the wine in large oak casks so the flavors are well integrated but not overwhelmed by oak. Pure Zinfandel flavors of strawberries, raspberries and a hint of dried sage make this wine the perfect match for grilled steak, smoked brisket and pasta or pizza topped with tomato sauce.

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