GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	15.3% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	Sept. 22 - Oct. 7, 2009
Sugar	26.4° Brix (average)
Bottling date	December 10-15, 2010
Release date	Winter 2012
Total acid	5.6 g/L
pH	3.79
Time in oak	15 months
Type of oak	large French oak casks
Production	6,856 cases (12/750 ml.)
Blend	98% Zinfandel 2% Petite Sirah

2009 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall in 2009, which reduced crop levels somewhat. Spring was essentially frost-free, and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat insured perfect ripeness when we picked.

VINEYARD: We farm all of our vineyards naturally, without artificial fertilizers, pesticides or herbicides, and they are certified organic and Biodynamic®. We grow our Zinfandel at our vineyard in Calistoga, nestled in the northern tip of Napa Valley. This 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. This unique site and our natural farming create 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. This food-friendly Zinfandel's flavors of strawberries, licorice, and a hint of white pepper make it the perfect match for grilled meats, lasagna, pizza topped with tomato sauce, and beef stews.

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