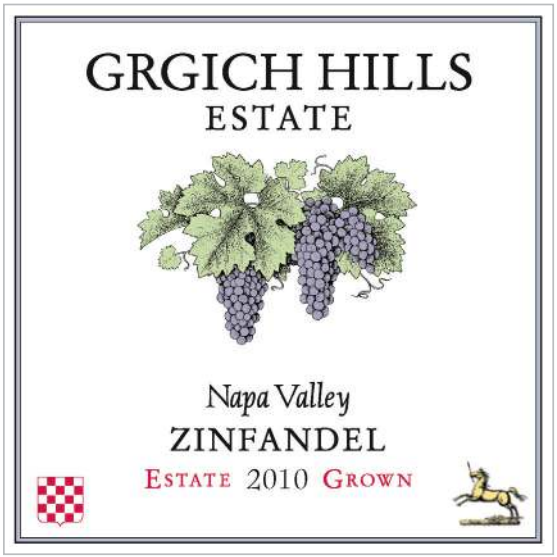
GRGICH HILLS ESTATE
NAPA VALLEY



WINEMAKER'S NOTES

Alcohol	15.5% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	Oct. 8-13, 2010
Sugar	27.2° Brix (average)
Bottling date	December 16-29, 2011
Release date	Winter 2013
Total acid	5.9 g/L
pH	3.83
Time in oak	15 months
Type of oak	large French oak casks
Production	7,392 cases (12/750 ml.)
Blend	97% Zinfandel 3% Petite Sirah

2010 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring weather brought below average temperatures with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought much-needed heat to ripen grapes to full maturity.

VINEYARD: Our 34-acre vineyard in Calistoga is the warmest of our five vineyards and the sole source of our Zinfandel. Its northeast exposure catches plenty of morning sun but is shaded from the hot late afternoon sun, and combined with the vineyard's gravelly loam soils, creates the perfect spot to grow this varietal. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®.

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, red plums, orange zest, and a hint of white pepper make it the perfect match for grilled meats, lasagna, pizza topped with tomato sauce, and beef stews.

P.O. Box 450 • 1829 St. Helena Hwy. • Rutherford, CA 94573
Tel: (707) 963-2784 • Fax: (707) 963-8725 • www.grgich.com