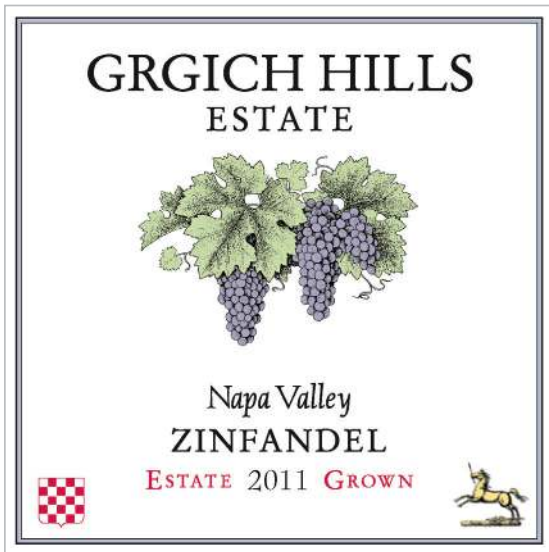


GRGICH HILLS ESTATE

NAPA VALLEY



2011 ZINFANDEL ESTATE GROWN • NAPA VALLEY

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding but, in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage fashioned elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation...indigenous yeast;
 pressed off skins
 early to retain fruit
 character
Harvest date....October 13-19, 2011
Sugar25° Brix (average)
Bottling date....March 12, 2013
Release date....Fall 2014
Total acid5.5 g/L
pH3.78
Time in oak.....15 months
Type of oak.....large French oak
 casks
Production.....7,370 cases (12/750 ml.)
Blend98% Zinfandel
 2% Petite Sirah

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 abundant morning sun but is shaded from the hot late afternoon sun, and combined with the vineyard's gravelly loam soils, this forms the perfect spot to grow this varietal. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

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 pure flavors of strawberries, raspberries, and a hint of white pepper make it the perfect match for grilled meats, lasagna, pizza topped with tomato sauce and beef stews.