

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.8% by volume
Fermentation...indigenous yeast;
 pressed off skins
 early to retain fruit
 character
Harvest date....Sept. 16 - Oct. 4, 2014
Sugar24.8° Brix (average)
Bottling date....March 2016
Release date.....Dec. 2017 (375 ml.)
Total acid5.7 g/L
pH3.74
Time in oak.....16 months
Type of oak.....neutral French oak
Production.....5,524 cases (12/750 ml.)
Blend97% Zinfandel
 3% Petite Sirah

2014 ZINFANDEL ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Our yield was smaller than 2013, due to drought and a warmer growing season. July's relatively low temperatures, coupled with high relative humidity, slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

VINEYARD: Our 34-acre vineyard above 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, 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.

THE WINE: Our rich and full-bodied Zinfandel is graced with an elegant structure and richly nuanced flavors of blackberries and ripe cherries. A subtle waft of roasted coffee beans and lightly toasted almonds entwines with soft raspberries in a luxuriously long and persistent finish. This food-friendly wine pairs beautifully with a wide array of dishes, such as sausage pizza, grilled shish-kabobs or roasted rack of lamb.