

# GRGICH HILLS



**GOLD MEDALS!**  
 2003 Lake Co. Fair  
 2003 Florida State Fair  
 2003 Colorado State Fair  
 2003 Tasters Guild Consumers  
 2003 CA Zinfandel Competition  
 2004 San Diego National (+Sweepstake)

**91 points**  
 CONNOISSEURS' GUIDE  
 TO CALIFORNIA WINE  
 January 2003



*Miljenko's Old Vines*

ZINFANDEL

*Napa Valley*

2000

**Winemaker's Notes**

Alcohol ..... 15% by volume  
 Fermentation ..... small bins  
 Harvest date ..... Sept. 30, 2000  
 Sugar ..... 26.5° Brix  
 Bottling date ..... February 19, 2002  
 Release date ..... Nov. 15, 2002  
 Residual sugar ..... .02%  
 Total acid ..... 6.5 g/L  
 pH ..... 3.72  
 Time in oak ..... 13 months  
 Type of oak ..... 50% French  
   50% American  
 Case production ..... 456  
 Blend ..... 100% Zinfandel

**I**n 1997, we were fortunate enough to have purchased a prime piece of land located on Franz Valley School Road in Calistoga. The agricultural experts who examined the property declared it to have some of the best soil and microclimates they had ever seen. As an added bonus, the property included three acres of 100+ year old Zinfandel vines which are the source and inspiration for this very special wine called *Miljenko's Old Vines Zinfandel*.

The deep garnet color invites you to take the first sip, which is infused with a unique aroma of blackberries, strawberries, roses, and Zinfandel jamminess. Because of its rich, complex flavors and velvety tannins, *Miljenko's Old Vines Zinfandel* is an amazingly versatile wine. Try it with salmon, poultry, osso bucco, lamb, risotto, barbecued steak. The list is endless!

**90**  
 points  
**EXCEPTIONAL**

BEVERAGE TESTING INSTITUTE - Brilliant ruby red hue. Mulberry, menthol and charred oak aromas. A rich entry leads to a moderately full-bodied palate and a lingering finish featuring ripe, almost chewy fruit and firm tannins.



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