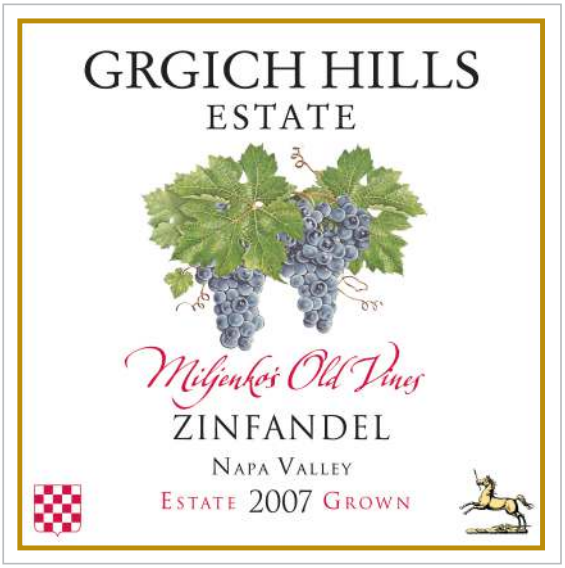
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol	15.1% by volume
Fermentation	two weeks of skin contact
Harvest date	September 20, 2007
Sugar	26° Brix (average)
Bottling date	January 28, 2010
Release date	April 2010
Total acid	6.0 g/L
pH	3.87
Time in oak	16 months
Type of oak	600-gallon French oak puncheons
Production	266 cases (12/750 ml.) 20 cases (6/1.5 L etched)
Blend	100% Zinfandel

DEMETER CERTIFIED BIODYNAMIC®

2007 ZINFANDEL

MILJENKO'S OLD VINES • NAPA VALLEY

VINTAGE: We were blessed with a long, dry growing season in 2007. The warm spring brought early budding and bloom, followed by a relatively cool summer that allowed even ripening on the vine and then a heat spike at the end of August that jump-started harvest. Because we received only 60 percent of our normal precipitation, the grapes were smaller, reducing yield but giving us concentrated flavors.

VINEYARD: The few rows of Zinfandel that produce this wine were planted more than 100 years ago. Miljenko's Vineyard is certified organic and Biodynamic, a holistic farming practice that uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Biodynamic farming produces concentrated, pure flavors in the grapes. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards. The long days of sunlight and warmth plus the vineyard's gravelly loam soils combine to form the perfect spot to grow Zinfandel.

THE WINE: We aged the wine in large puncheons so that the oak supports but doesn't hide the concentrated fruit created by our old vines. This full-bodied Zinfandel is packed with raspberries, strawberries and an exotic note of white pepper and roasted coffee beans with a long finish. The wine's intense flavors and long, velvet finish make it the perfect partner for grilled meats, such as leg of lamb or hanger steak, and rich cheeses like aged Gouda.

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