GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	15.9% by volume
Fermentation	two weeks of skin contact
Harvest date	October 6, 2009
Sugar	27.4° Brix (average)
Bottling date	June 13, 2011
Release date	April 1, 2012
Total acid	5.6 g/L
pH	3.86
Time in oak	16 months
Type of oak	600-gallon French oak puncheons
Production	317 cases (12/750 ml.) 14 cases (6/1.5 L etched) 2 bottles (3 L etched)
Blend	100% Zinfandel

2009 ZINFANDEL

MILJENKO'S OLD VINES • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall in 2009, which reduced crops levels somewhat. Spring was essentially frost-free and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat insured perfect ripeness when we picked.

VINEYARD: The few rows of Zinfandel that produce this wine were planted more than 100 years ago. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards and the source of our Zinfandel. The long days of sunlight and warmth plus the vineyard's gravelly loam soils combine to form the perfect spot to grow this varietal.

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 black cherries, plums and a hint of black pepper on the long finish. The wine's concentrated flavors and smooth tannins 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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