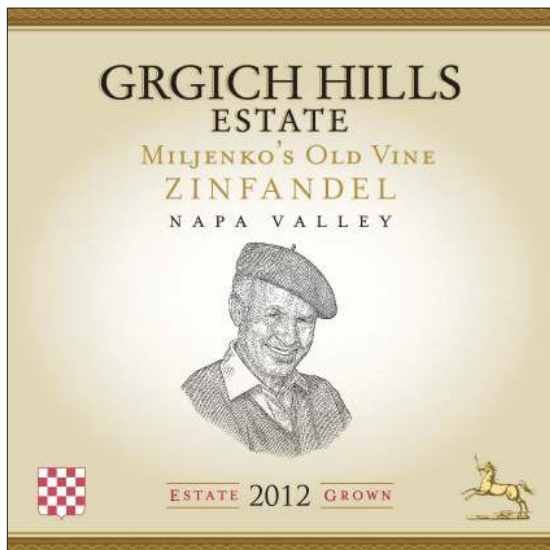


# GRGICH HILLS ESTATE

NAPA VALLEY



MILJENKO'S OLD VINE  
2012 ZINFANDEL  
ESTATE GROWN • NAPA VALLEY

**VINTAGE:** We enjoyed a wonderful vintage from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced wonderfully balanced and ripe grapes.

**VINEYARD:** Miljenko "Mike" Grgich's home overlooks our small vineyard in Calistoga where the few rows of ancient Zinfandel vines that produce this wine were planted more than 100 years ago on St. George rootstock. Its northeast exposure catches plenty of morning light but is shaded from the hot, late afternoon sun while the vineyard's gravelly loam soil allows the extensive roots to reach deep. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

**THE WINE:** We aged the wine in large puncheons so that the oak supports, yet reveals, the concentrated fruit created by our old vines. This full-bodied, aromatic Zinfandel is packed with aromas and flavors of 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.

## WINEMAKER'S NOTES

Alcohol.....15.9% by volume  
Fermentation...two weeks of skin contact  
Harvest date....October 5, 2012  
Sugar .....27.4° Brix (average)  
Bottling date....April 2, 2014  
Release date.....March 2016  
Total acid .....5.7 g/L  
pH .....3.80  
Time in oak.....16 months  
Type of oak.....600-gallon French oak puncheons  
Production.....538 cases (12/750 ml.)  
Blend .....100% Zinfandel