GRGICH HILLS ESTATE
NAPA VALLEY

2015 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

VINTAGE: The growing season started out with unseasonably warm temperatures in the late winter and early spring, triggering early bud break. Colder temperatures in May slowed grape development which, coupled with the fourth year of drought, resulted in a smaller crop in 2015. The harvest was one of our earliest in memory with the berries smaller than usual but packed with flavor and color.

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 soil, 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: This gorgeous wine reveals tangy raspberry aromas with notes of underlying black cherry lushness. A subtle touch of strawberry, coupled with a hint of blackberry, lingers gently on the palate. Along with rich, complex flavors which continue to evolve in the glass, this focused Zinfandel has a firm, elegant structure, indicative of its long aging potential. Pair this wine with ćevapčići (Croatian sausages), a rack of lamb or steak sandwiches.

WINEMAKER'S NOTES

Alcohol	14.9% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	Sept. 12-18, 2015
Sugar	24.8° Brix (average)
Bottling date	March 2017
Release date	Summer 2018 (375 ml.)
Total acid	5.8 g/L
pH	3.77
Time in oak	16 months
Type of oak	neutral French oak
Production	5,267 cases (12/750 ml.)
Blend	97% Zinfandel 3% Petite Sirah

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