

GRGICH HILLS ESTATE

NAPA VALLEY



2008 CABERNET SAUVIGNON

ESTATE GROWN • NAPA VALLEY

VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, but then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. The lack of rain reduced the yield but created concentrated flavors.

VINEYARD: Our Yountville vineyard is the heart of our Napa Valley Cabernet Sauvignon, with our Rutherford and Calistoga vineyards rounding out the blend. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. The result is a full-bodied, elegant Cabernet Sauvignon with pure flavors and a pronounced sense of place.

THE WINE: We fermented the grapes using only yeasts that naturally occur on the grapes and allowed the wine to gain flavors and color from extended skin contact. Each lot is aged separately for several months, and then blended to create a wine that is more complex than its individual parts. After blending, the wine spent another year and half in barrel to completely harmonize before bottling. Elegant and full bodied, the wine's complex aromas of black berries, black licorice and a hint of cocoa powder are the perfect partner with grilled steak, roasted rack of lamb or venison stew.

WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation....indigenous yeast;
4 weeks of skin contact
Harvest date.....September 12-30, 2008
Sugar25° Brix (average)
Bottling date.....September 1, 2010
Release date.....January 2012
Total acid5.9 g/L
pH3.62
Time in oak21 months in French oak
Type of oak.....60% new French oak
Production.....14,891 cases (12/750 ml.)
Blend89% Cabernet Sauvignon;
5% Petit Verdot; 3% Merlot;
3% Cabernet Franc