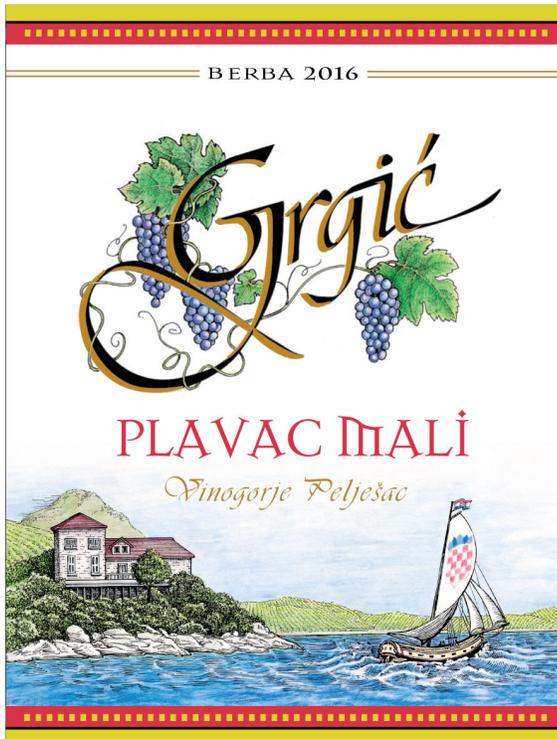


GRGIĆ VINA

TRSTENIK • CROATIA



WINEMAKER'S NOTES

Alcohol..... 15% by volume
Appellation Pelješac (*pell-yeh-shotz*)
Fermentation.... stainless steel
Harvest date..... Sept. 10-17, 2016
Sugar 25.0° Brix (average)
Bottling date..... December 2017
Release date..... May 2018
Total acid 5.4 g/L
pH 3.66
Time in oak 12 months
Type of oak..... French oak
Production..... 2,200 cases (12/750 ml.)
Exported 784 cases (12/750 ml.)
Blend 100% Plavac Mali
(*pla-vatz molly*)

2016 PLAVAC MALI PELJEŠAC APPELLATION

HISTORY: Grgić Vina was established in 1996 by legendary Napa Valley winemaker, Croatian-born Miljenko “Mike” Grgich and his daughter, Violet. They started the winery to produce the finest wines from native Dalmatian grapes and concentrate on crafting Croatia’s very best varietals: Plavac Mali and Pošip.

VINTAGE: The Pelješac appellation has a typically arid, Mediterranean climate, and the 2016 growing season was exceptional with moderately warm days and cooler nights, resulting in grapes with beautifully balanced natural acidity and complex aromatics.

GRAPE: When Mike Grgich came to the Napa Valley in 1958 to make wine, he noticed a remarkable resemblance between the Zinfandel and Plavac Mali of his native Croatia. Some 35 years later, Mike worked with scientists at University of California, Davis, to prove that Zinfandel was actually Crijenak Kaštelanski, a grape native to Croatia and parent of Plavac Mali.

VINEYARD: We grew our Plavac Mali (“little blue” in Croatian, referring to its small, bluish grapes) in the prestigious Pelješac appellation, a mountainous peninsula in the southern Dalmatian coastal wine-growing region just northwest of the historic walled city of Dubrovnik. This appellation contains many small, steep areas of vineyards perched high above the Adriatic Sea on the south-facing slopes of the peninsula. The winery is located in the tiny town of Trstenik, in the middle of the peninsula right on the Adriatic Sea, as depicted on the label.

WINE: Old World in style, this well-structured wine is rich in body with aromas and flavors of dried berries, plums and dark chocolate. Enjoy with grilled or cured meats, grilled fish such as salmon or tuna, hard cheeses and pizza.

IMPORTED AND DISTRIBUTED BY GRGICH HILLS ESTATE
P.O. Box 450 • 1829 St. Helena Hwy. • Rutherford, CA 94573
Tel: (707) 963-2784 • Fax: (707) 963-8725 • www.grgich.com