GRGICH HILLS ESTATE

NAPA VALLEY

2014 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Our yield was smaller than 2013, due to drought and a warmer growing season. July's relatively low temperatures, coupled with high relative humidity, slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

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 soils, 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: Our rich and full-bodied Zinfandel is graced with an elegant structure and richly nuanced flavors of blackberries and ripe cherries. A subtle waft of roasted coffee beans and lightly toasted almonds entwines with soft raspberries in a luxuriously long and persistent finish. This food-friendly wine pairs beautifully with a wide array of dishes, such as sausage pizza, grilled shish-kabobs or roasted rack of lamb.

WINEMAKER'S NOTES

Alcohol	14.8% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	Sept. 16 - Oct. 4, 2014
Sugar	24.8° Brix (average)
Bottling date	March 2016
Release date	Dec. 2017 (375 ml.)
Total acid	5.7 g/L
pH	3.74
Time in oak	16 months
Type of oak	neutral French oak
Production	5,524 cases (12/750 ml.)
Blend	97% Zinfandel 3% Petite Sirah

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