

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....13.1% by volume
Fermentation.....slow and cold - 4 weeks
Harvest date.....Oct. 5 - Nov. 5, 2018
Sugar22° Brix (average)
Bottling date.....January 2019
Release date.....February 2019
Total acid7.7 g/L
pH3.38
Production.....3,028 cases (12/750 ml.)
Blend60% Cabernet Sauvignon
 18% Merlot
 17% Zinfandel
 4% Cabernet Franc
 1% other

2018 ROSÉ

ESTATE GROWN • NAPA VALLEY

WINEMAKER'S NOTES: Our winemakers have created a Rosé fit for any occasion that shines whether you're pairing it with food or drinking it alone. The Rosé is made with the same attention to quality and finesse as our esteemed Chardonnays. Similar to Provence, Napa has a Mediterranean climate, so we had southern France's chilled Rosés in mind when we crafted this refreshing wine. This limited-production Rosé is your perfect, easy-drinking wine that pairs well with your favorite dish.

VINTAGE: The 2018 vintage was a bountiful vintage marked by cool, consistent temperatures and timely rainfall in March and April for budbreak. Harvest began September tenth, and the grapes were of the highest quality with lower alcohol and high acidity.

VINEYARD: Each of our five vineyards is certified organic. They are farmed naturally, without artificial pesticides or herbicides.

THE WINE: To craft our Napa Valley Rosé, we relied on the traditional *saignée* method, allowing free run juice to drain out of the tank after one to five hours of skin contact. The juice was kept cool during its five to six weeks of fermentation to capture the maximum expression of fresh aromas and flavors.

The nose has aromas of cherry blossom, watermelon and strawberry followed by an explosion on the palate of passion fruit and peach. With its round mouthfeel, this wine has perfectly balanced acidity and an addicting finish. Serve slightly chilled, it's perfect with anything spicy, like your favorite street tacos, Thai noodles or barbecued ribs. Enjoy this wine in its youth.