

GRGICH HILLS ESTATE

NAPA VALLEY



Miljenko's Selection
2014 CABERNET SAUVIGNON
RUTHERFORD

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near drought conditions. Bud break came slightly early, and the modest temperatures through the growing season helped preserve moisture. July's relatively low temperatures coupled with relatively high 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: These grapes were grown at Austin's Vineyard, home to our winery in the heart of the Rutherford viticultural area, one of the world's preeminent sites for Cabernet Sauvignon. Its loamy soils and sunny, warm days create an elegant wine with red fruit flavors and smooth tannins. We farm our vineyards naturally, and they are certified organic.

THE WINE: This 100% Cabernet Sauvignon demonstrates the distinctive finesse and bright flavors of the famed "Rutherford Dust." To capture the fruit's wonderful aromas and structure, we fermented the grapes with indigenous yeast at moderate temperatures that allow the wine to gain flavors and color from extended skin contact. After blending, the wine spent another year and a half in barrel to completely harmonize the flavors before bottling. The wine's elegant, voluptuous ripe black fruits and cocoa flavors wrapped in smooth tannins are perfect for savory dishes, such as braised beef, grilled rack of lamb or mushroom pizza.

WINEMAKER'S NOTES

Alcohol..... 14.2% by volume
Fermentation..... indigenous yeast;
3 weeks of skin contact
Harvest date..... Sept. 2 - Oct. 10, 2014
Sugar 24.5° Brix (average)
Bottling date..... June 8, 2016
Release date..... October 2017
Total acid 5.4 g/L
pH 3.67
Time in oak..... 18 months
Type of oak..... 100% French oak
60% new barrels
Production..... 1,090 cases (12/750 ml.)
Blend 100% Cab. Sauvignon