

GRGICH HILLS ESTATE

NAPA VALLEY



Miljenko's Selection
2015 CABERNET SAUVIGNON
RUTHERFORD

VINTAGE: The growing season started out with unseasonably warm temperatures in the late winter and early spring, triggering an early bud break. Colder temperatures in May slowed grape development which, coupled with the fourth year of drought, resulted in a smaller crop in 2015. The harvest was one of our earliest in memory with the berries smaller than usual but packed with flavor and color.

VINEYARD: These grapes were grown at Austin's Vineyard, home to our winery in the heart of Rutherford's 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 has delightful aromas of black cherry, ripe plum and red roses that are complemented by hints of cinnamon. Pair with roasted lamb, top sirloin or Cabernet-laced beef stew.

WINEMAKER'S NOTES

Alcohol..... 14.5% by volume
Fermentation..... indigenous yeast;
3 weeks of skin contact
Harvest date..... Sept. 24 - Oct. 2, 2015
Sugar 25° Brix (average)
Bottling date..... June 2017
Release date..... Winter 2018
Total acid 5.6 g/L
pH 3.73
Time in oak..... 22 months
Type of oak..... 100% French oak;
60% new barrels
Production..... 1,145 cases (12/750 ml.)
Blend 100% Cab. Sauvignon