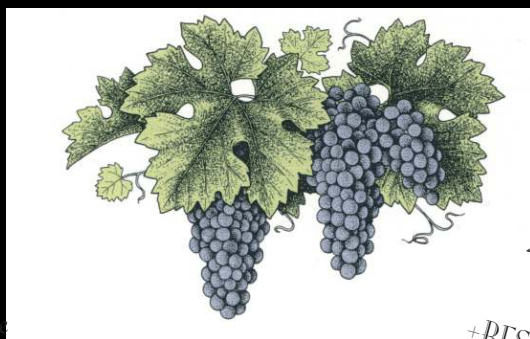


GRGICH HILLS



EIGHT GOLD MEDALS!

2004 Vino Challenge
2004 Amenti del Vino
2004 L.A. County Fair
2004 International Eastern
2005 San Francisco Chronicle
2004 Reno Rotary Foundation
2004 Taster's Guild International
2004 Atlanta International Wine Summit

DOUBLE GOLDS!

2005 Florida State Fair
2004 Taster's Guild Consumers'

BEST OF CLASS

+BEST CABERNET SAUVIGNON
2004 L.A. County Fair

2000

CABERNET SAUVIGNON

Napa Valley

Winemaker's Notes

Alcohol 13.9% by volume
Fermentation stainless steel tanks
Harvest date October 4-20, 2000
Sugar 24.4°Brix
Bottling date February 2003
Release date March 2004
Residual sugar 0.02%
Total acid 6.5 g/L
pH 3.40
Time in oak 2 years
Type of oak 80% French
 20% American
 80% new
Case production 14,771
Blend 90% Cab. Sauvignon,
 8% Merlot, 2% Cabernet Franc

With a cool growing season, the 2000 grape harvest was a bit later than usual, enabling us to pick our Cabernet grapes in mid-October. This additional time on the vine allowed the grapes to develop intense varietal character and exceptional quality.

In the nose, you will notice a generously scented Cabernet fragrance of ripe black fruit, cassis, and cedar. As you indulge in your first sip, a fullness of texture prepares you for a big, ripe, and opulent wine. Your palate will not be disappointed! This young, robust Cabernet has excellent structure and

balance, demanding your attention with its strong and exciting personality. The lingering tannins suggest that this Cabernet will be a welcome addition to your cellar, where it will continue to develop even more complexity and elegance over the years.

SANTÉ - Holiday 2004

Intense nose of mint, cassis, bourbon, and molasses leads to very polished tannins and intense flavors of dark plum, blackberry, rich oak, and smoke on the palate; very long, dense finish. Barbecued pork.



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