

# GRGICH HILLS



**GOLD MEDALS!**  
 2005 Critics Challenge  
 2005 California State Fair  
 2005 Grand Harvest Awards  
 2005 San Diego International  
 2006 San Francisco Chronicle  
 2005 Los Angeles County Fair  
 2005 Finger Lakes International

**FIRST PLACE - BEST OF SHOW RED**  
 2005 Lake County Fair

**DOUBLE GOLDS!**  
 2005 Tasters Guild Consumer  
 2005 Tasters Guild International

**BEST CABERNET SAUVIGNON**  
 2005 Los Angeles County Fair

**BEST IN CLASS - NAPA VALLEY**  
 2005 International Wine & Spirit Competition

## 2001 CABERNET SAUVIGNON

*Napa Valley*

### Winemaker's Notes

Alcohol ..... 14.7% by volume  
 Fermentation ..... stainless steel tanks  
 Harvest date ..... Sept. 24 - Oct. 8, 2001  
 Sugar ..... 24.2 degrees Brix  
 Bottling date ..... February 5, 2004  
 Release date ..... June 2005  
 Residual sugar ..... none  
 Total acid ..... 6.5 g/L  
 pH ..... 3.46  
 Time in oak ..... 27 months  
 Type of oak ..... 100% new French  
 Case production ..... 13,300  
 Blend ..... 90% Cab. Sauvignon,  
 8% Merlot, 2% Cabernet Franc

A

**93**

points

**WINE ENTHUSIAST**

November 15, 2005

**93**

points

EXCEPTIONAL!

**Y**ou could drink this classic Cab now, tannic as it is, because any wine this balanced and fine can be appreciated. Better to leave it be for five or ten years. It's a dramatic wine, dense in black currants and black cherries, with a creme de cassis-like unctuousness. Oak has been judiciously applied. After all the new kids on the block have come and gone, Grgich Hills still stands.

**B**rilliant ruby red-violet hue. Cassis, plum, vanilla, mince and iris aromas. Medium-full with excellent concentration, this is a beautifully made Cabernet displaying excellent structure for aging thanks to vibrant acidity. The youthful tannins are polished, the oak is well integrated and there is great fruit persistence. - 2005 Beverage Testing Institute



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