

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.7% by volume
Fermentation....indigenous yeast;
5 weeks of skin contact
Harvest date.....September 6-23, 2004
Sugar25.5° Brix
Bottling date.....July 1, 2006
Release date.....January 2008
Total acid5.8 g/L
pH3.65
Time in oak21 mos. in French oak
Type of oak.....60% new French oak
Production.....13,760 cases (12/750 ml.)
1,020 cases (12/375 ml.)
400 cases (6/1.5 L)
300 bottles (3 L)
20 bottles (6 L)
6 bottles (9 L)
Blend89% Cabernet Sauvignon;
3% Merlot; 3% Cabernet
Franc; 5% Petit Verdot

2004 CABERNET SAUVIGNON

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VINTAGE: An early spring and a warm summer created perfect growing conditions for one of the earliest harvests we've had in 10 years. This produced a small crop of fully-ripe grapes with wonderful concentration and deep flavors.

VINEYARD: Our Yountville vineyard, which we began farming biodynamically in 2003, supplies the main body of our Napa Valley blend. The Cabernet here is the Inglenook clone on St. George rootstock. These dry farmed vines have pushed their roots deep into the rocky soil, which creates intensely-flavored grapes. Our organically grown Rutherford and Calistoga vineyards also contribute to the blend to create a true Napa Valley Cabernet Sauvignon.

THE WINE: We fermented the grapes using only yeasts that naturally occur on the grapes and allowed the wine to gain flavors and color from extended skin contact. We aged each lot separately for several months, then created a blend more complex than the individual parts. After blending, the wine spent another year and half in barrel for these different components to completely harmonize before bottling.

Nicely balanced between fruit and tannin, this elegant wine is rich with aromas of black cherry, crushed rose petals and cocoa powder. This full bodied wine goes well with roasted meats, grilled Portobello mushrooms or a firm cow's milk cheese such as Edam or Gouda. For dessert, try a dark chocolate brownie topped with chopped nuts.