

# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....14.7% by volume  
Fermentation....indigenous yeast;  
4 weeks of skin contact  
Harvest date.....October 7-25, 2010  
Sugar .....24.9° Brix (average)  
Bottling date.....July 13, 2012  
Release date.....Fall 2013  
Total acid .....5.5 g/L  
pH .....3.72  
Time in oak .....21 months in French oak  
Type of oak.....60% new French oak  
Production.....14,290 cases (12/750 ml.)  
Blend .....91% Cabernet Sauvignon;  
5% Petit Verdot;  
3% Cabernet Franc  
1% Merlot

## 2010 CABERNET SAUVIGNON

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**VINTAGE:** Cool and long sum up the 2010 growing season. Spring brought below average temperatures with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought welcomed warmth to ripen grapes to full maturity.

**VINEYARD:** Our Yountville Vineyard is the heart of our Napa Valley Cabernet Sauvignon, with our Rutherford and Calistoga vineyards rounding out the blend. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. The result is a full-bodied, elegant Cabernet Sauvignon with pure flavors and a pronounced sense of place.

**THE WINE:** We believe in minimal intervention, fermenting the grapes with indigenous yeast at moderate temperatures that allows the wine to gain flavors and color from extended skin contact. Each lot is aged separately for several months and then blended to create a wine that is more complex than the individual parts. After blending, the wine spent another year and a half in barrel to completely harmonize before bottling.

Our Cabernet is packed with rich aromas of black cherry and licorice with a hint of mocha and vintage leather. Its full body and fine-grained tannins make it the perfect partner with grilled steak, rack of lamb or roasted duck.