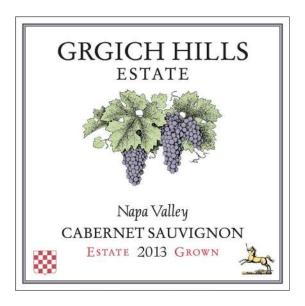
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.6% by volume
Fermentationindigenous yeast;
4 weeks of skin contact
Harvest dateSept. 18 - Oct. 11, 2013
Sugar24.8° Brix (average)
Bottling dateJune 2015
Release dateMay 2016
Total acid5.7 g/L
pH3.63
Time in oak21 months in French oak
Type of oak60% new French oak
Production16,361 cases (12/750 ml.)
Blend79% Cabernet Sauvignon
12% Merlot
5% Petit Verdot
4% Cabernet Franc

2013 CABERNET SAUVIGNON

ESTATE GROWN • NAPA VALLEY

VINTAGE: We enjoyed a beautiful vintage in 2013 with consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

VINEYARD: Our Yountville vineyard forms the heart of our Napa Valley Cabernet Sauvignon, with grapes from 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. 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 winemaking, fermenting the grapes with indigenous yeast at moderate temperatures that allow 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 half in barrel to completely harmonize before bottling.

The wine's complex flavors of black currants, clove and mocha are topped off by licorice. Its full-bodied, rich mouthfeel carries these flavors for a long, lingering finish that loves seared steak, Gorgonzola gnocchi, beef bourguignon and ratatouille.