

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol..... 14.6% by volume
Fermentation.... indigenous yeast;
4 weeks of skin contact
Harvest date..... Sept. 10 - Oct. 2, 2015
Sugar 24.7° Brix (average)
Bottling date..... June 2017
Release date..... Fall 2018
Total acid 5.4 g/L
pH 3.7
Time in oak..... 21 months in French oak
Type of oak..... 60% new French oak
Production..... 13,920 cases (12/750 ml.)
Blend 86% Cabernet Sauvignon
6% Merlot
5% Petit Verdot
3% Cabernet Franc

2015 CABERNET SAUVIGNON

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VINTAGE: The growing season started out with unseasonably warm temperatures in the late winter and early spring, triggering early bud break. Colder temperatures in May slowed grape development which, coupled with the fourth year of drought, resulted in a smaller crop in 2015. The harvest was one of our earliest in memory with the berries smaller than usual but packed with flavor and color.

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: Our Napa Valley Cabernet entices the senses with layers of complex flavors that continue to evolve in the glass and on the palate. Aromas of black currants, violets, and plums dance in the glass, creating a new experience with every taste. The wine is artfully crafted, well-balanced and lingers on the palate with a silky mouthfeel leaving you craving for more. It pairs perfectly with barbecued ribs, a rack of lamb or ratatouille.