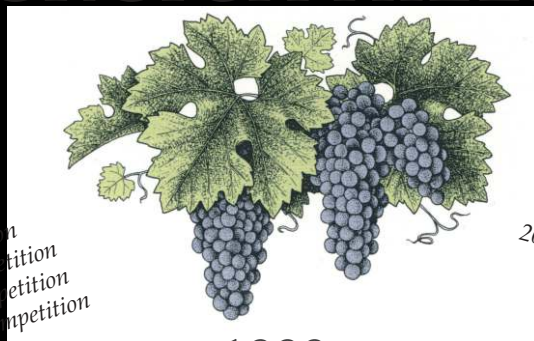


# GRGICH HILLS



**SEVEN GOLDS!**  
 2003 Los Angeles Co. Fair  
 2003 Grand Harvest Awards  
 2003 Pacific Rim International  
 2003 West Coast Wine Competition  
 2003 San Francisco Chronicle Competition  
 2004 Hilton Head Island Wine Competition  
 2003 International Wine & Spirit Competition

**THREE DOUBLE GOLDS!**  
 2003 Amenti del Vino  
 2003 Florida State Fair  
 2003 Tasters Guild Consumers' Wine Judging  
**EXCEPTIONAL! - "90" points**  
 2003 Beverage Testing Institute

1999

## CABERNET SAUVIGNON

*Napa Valley*

### Winemaker's Notes

Alcohol ..... 13.9% by volume  
 Fermentation ..... stainless steel tanks  
 Harvest date ..... October 5-12, 1999  
 Sugar ..... 24.5°Brix  
 Bottling date ..... May 2002  
 Release date ..... March 1, 2003  
 Residual sugar ..... 0.02%  
 Total acid ..... 6.5 g/L  
 pH ..... 3.52  
 Time in oak ..... 30 months  
 Type of oak ..... 80% French  
                                     20% American  
                                     80% new  
 Case production ..... 13,081  
 Blend ..... 95% Cab. Sauvignon,  
                                     3% Merlot, 2% Cabernet Franc

The 1999 vintage was blessed with plenty of summer sunshine and a lengthy harvest. These conditions allowed the grapes to stay on the vines longer than usual, thereby producing all the glorious flavors and aromas of perfectly matured grapes.

This 1999 vintage has typical Cabernet aromas and a long, lingering aftertaste coating your tongue with a gentle layer of soft tannins (sometimes called Rutherford dust) and mouth-filling flavors of currant, blackberry, spice and chocolate to prolong your enjoyment. It is structured much like a classic Bordeaux with a solid base of 95% Cabernet Sauvignon blended with 3% Merlot and 2% Cabernet Franc to create a unique wine with great complexity, perfect balance, and a beautiful deep garnet color. Like all of our Cabernets, this vintage was built for the cellar and will improve with age (just like

good people). We recommend serving this wine with prime rib au jus, venison, or a grilled steak as the perfect complement to a festive dinner.

**94**  
points

THE WINE NEWS - June/July 2003

Fabulous aromas of cherry, blueberry and sweet leather in a delicate dance with chocolate, mint, licorice and coffee. A panoply of layered flavors dazzle the palate with blackberry, blueberry, mint and chocolate leading the parade. An amazing, densely packed wine.

**92**  
points

WINE ENTHUSIAST - May 2003

This dramatic and flamboyant wine is as big as they get, but never loses focus. Giganatic in its black currant flavors and well oaked, yet there's a core in the tannins and acids that keeps this monster on a short leash. Will age for the long haul.

**90**  
points

CONNOISSEURS' GUIDE

TO CALIFORNIA WINE - April 2003

Broadly fruited and decked out with lots of lovely sweet spice that smacks a bit of root beer and cream, this deep and well-polished wine show nicely at every point. It is full and fleshy in feel and is kept in balance by a proper spine of youthful tannins, and, if warmed by alcohol in its ripe finish, it does not let up in either fruit or richness. There are more intense and bombastic Cabernets to be had, but this one wins very good marks for its open and steady style.



P.O. Box 450 • 1829 St. Helena Highway • Rutherford, CA 94573  
 Phone (707) 963-2784 • Fax (707) 963-8725 • [www.grgich.com](http://www.grgich.com)

