

GRGICH HILLS



GOLD MEDAL!
2005 American Wine Society

2001

CABERNET SAUVIGNON

YOUNTVILLE SELECTION

ESTATE GROWN • NAPA VALLEY

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Winemaker's Notes

Alcohol 14.9% by volume
Fermentation stainless steel
Harvest date Sept. 24 - Oct. 25, 2001
Sugar 24.2 degrees Brix
Bottling date July 2004
Release date November 1, 2005
Residual sugar None
Total acid 6.6 g/L
pH 3.5
Time in oak 30 months
Type of oak French - 80% new; 20%
1-year and 2-year old
Case production 459
Blend 100% Cab. Sauvignon

94

points

WINE ENTHUSIAST

February 2006

One of the last releases from the class of '01, this is a cellar candidate. It is a big, rich, unctuous wine, with gobs of black currant flavors wrapped up tight in a blanket of dusty tannins and new oak. You could drink it tonight with a great steak, but it will hold and improve for at least 10 years.

CELLAR SELECTION

90

points

California
GRAPEVINE

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GRGICH HILLS CELLAR

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