

# GRGICH HILLS ESTATE

NAPA VALLEY



## 2006 CABERNET SAUVIGNON YOUNTVILLE SELECTION • NAPA VALLEY

**VINTAGE:** Starting with a wet winter and spring that delayed budbreak and led into a slow, even, ripening of the grapes, 2006 was a relatively cool vintage. A heat spike in July helped the grapes catch up to a normal physiological ripeness, followed by an unusually cool August that allowed the grapes to completely ripen without dehydrating.

**VINEYARD:** We're proud to be the custodians of some of the oldest Cabernet Sauvignon vines in Napa Valley: a block in Yountville of the Inglenook clone that was planted on St. George rootstock in 1959. In 2003, they suffered from red leaf virus and, wanting to preserve these ancient vines, we switched to organic and Biodynamic farming and they immediately responded. The vines' new health allowed the grapes to reach full physiological ripeness, resulting in richer fruit flavors in the wine.

**THE WINE:** We relied on indigenous yeast for fermentation and then aged the wine in French oak barrels for 21 months before moving the wine to large oak casks for six months just before bottling to achieve the perfect level of oak. Full-bodied with firm tannins, this Cabernet Sauvignon offers rich aromas of blackberry, black licorice and allspice. This is a balanced wine with enough acidity to nicely pair with food yet plenty of firm tannins so it will continue to gain complexity as it ages. Having the patience to cellar this wine will reward you in the glass years from now. Serve with roasted meat dishes or all by itself to fully enjoy the wine's flavors and complexity.

### WINEMAKER'S NOTES

Alcohol.....14.7% by volume  
Fermentation...4-6 weeks of skin contact  
Harvest date....Sept. 29 - Oct. 14, 2006  
Sugar .....25.3° Brix (average)  
Bottling date....May 29 - June 1, 2009  
Release date.....Fall 2010  
Total acid .....5.7 g/L  
pH .....3.65  
Time in oak.....27 months  
Type of oak.....100% French oak;  
80% new barrels  
Blend .....100% Cab. Sauvignon  
Production.....1,110 cases (12/750 ml.)  
75 cases (12/375 ml.)  
20 cases (6/1.5 L)  
8 bottles (3 L)  
3 bottles (6 L)  
2 bottles (9 L)  
2 bottles (12 L)

