GRGICH HILLS ESTATE
NAPA VALLEY

WINEMAKER'S NOTES

Alcohol .... 14.7% by volume
Fermentation ... 4-6 weeks of skin contact
Harvest date .... September 13, 2007
Sugar .... 25.3° Brix (average)
Bottling date .... December 4, 2009
Release date ..... November 12, 2011
Total acid .... 6.3 g/L
pH 3.53
Time in oak ...... 27 months
Type of oak ...... 100% French oak; 80% new barrels
Blend .... 100% Cab. Sauvignon
Production .... 603 cases (12/750 ml.)
75 cases (12/375 ml.)
24 cases (6/1.5 L)
10 bottles (3 L)

2007 CABERNET SAUVIGNON
YOUNTVILLE SELECTION • NAPA VALLEY

VINTAGE: The 2007 vintage was almost perfect for grapes with a long, dry growing season. The warm spring brought early budding and bloom, followed by a relatively cool summer that allowed even ripening on the vine and then a heat spike at the end of August that jump-started harvest. Because we received only 60 percent of our normal precipitation, the grapes were smaller, reducing yield but giving us concentrated flavors.

VINEYARD: We're proud to be the custodians of some of 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 physiologically 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 a hint of black pepper. Its supple and smooth mouthfeel lingers with a long, elegant finish. 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.