

GRGICH HILLS ESTATE

NAPA VALLEY



2008 CABERNET SAUVIGNON YOUNTVILLE SELECTION • NAPA VALLEY

VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest in September.

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. The vines suffered from red leaf virus and, wanting to preserve these ancient vines, in 2003 we switched to natural farming, without artificial fertilizers, pesticides or herbicides, becoming certified organic and Biodynamic®. The vines' improved 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 another six months just before bottling to achieve the perfect level of oak. We added a splash of Cabernet Franc and Petit Verdot for spice and aromatics. Full-bodied with firm tannins, the wine offers rich aromas of blackberry, black licorice, and a hint of black pepper, with a long, silky finish. Having the patience to age this wine will reward you in the glass years from now. Serve with simply roasted meat dishes or all by itself to fully enjoy the wine's complex flavors.

WINEMAKER'S NOTES

Alcohol.....15.4% by volume
Fermentation...4-6 weeks of skin contact
Harvest date....September 22-26, 2008
Sugar25° Brix (average)
Bottling date....June 10, 2011
Release date.....Fall 2012
Total acid5.9 g/L
pH3.61
Time in oak.....27 months
Type of oak.....100% French oak;
80% new barrels
Blend96% Cab. Sauvignon;
2% Cabernet Franc;
2% Petit Verdot
Production.....797 cases (12/750 ml.)