

GRGICH HILLS ESTATE

NAPA VALLEY



2009 CABERNET SAUVIGNON YOUNTVILLE SELECTION • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall in 2009, which reduced crops levels somewhat. Spring was essentially frost-free and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat insured perfect ripeness when we picked in the first days of October.

VINEYARD: We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. 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 and well balanced, this Cabernet Sauvignon is packed with black cherries, cassis and mocha with a whiff of cardamom. 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 simply roasted meat dishes or all by itself to fully enjoy the wine's complex flavors.

WINEMAKER'S NOTES

Alcohol.....15.1% by volume
Fermentation...4-6 weeks of skin contact
Harvest date....October 2-5, 2009
Sugar26° Brix (average)
Bottling date....December 22, 2011
Release date.....September 2013
Total acid5.8 g/L
pH3.57
Time in oak.....27 months
Type of oak.....100% French oak;
80% new barrels
Blend92% Cab. Sauvignon;
5% Cabernet Franc;
2% Petit Verdot
Production.....662 cases (12/750 ml.)