GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14	4.7% by volume
Fermentation ir	digenous yeast
Harvest dateO	ctober 4-12, 2005
Sugar25	5.1° Brix (average)
Bottling dateJu	ıly 16, 2007
Release dateN	ovember 1, 2008
Total acid5.	
pH3.	60
Time in oak18	3 months
Type of oakm	ixture of large and
SI	nall French oak
ba	arrels; 30% new
Production5,	372 cases (12/750 ml.)
83	35 cases (12/375 ml.)
Blend98	8% Merlot;
20	% Petit Verdot

2005 MERLOT

ESTATE GROWN • NAPA VALLEY

VINTAGE: Our Napa Valley grapes benefited from a long, cool growing season in 2005. The year began with heavy rains and then a spell of 80-degree weather in early March triggered budbreak. The generally cool summer allowed the grapes to ripen smoothly and completely, without any major heat spikes to confuse them.

VINEYARD: We blended Merlot grapes from four of our organically-grown estate Napa Valley vineyards with a small amount of Petit Verdot, which added a floral note and gives the blend a backbone of tannins for long-term aging. The majority of our Merlot grapes come from our cool American Canyon and Carneros vineyards, which contribute bright fruit and structure while the Merlot from our warmer vineyards in Yountville and Calistoga add texture and elegance. By blending wine from four distinctive growing regions within Napa Valley, we crafted a complex, balanced Merlot.

THE WINE: This is a Cabernet lover's Merlot! We co-fermented a splash of Petit Verdot with the Merlot to fully integrate the tannins, creating a full-bodied Merlot that will gain in complexity and silkiness with age. Mouth coating flavors of plums, black tea and cocoa powder are backed with a nice tannin structure to make this a perfect wine with beef tenderloin, rack of lamb or barbecued pork.