

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation...indigenous yeast
Harvest dateSept. 23 to Oct. 11, 2006
Sugar24.8° Brix (average)
Bottling date....July 21, 2008
Release date.....June 2010
Total acid5.8 g/L
pH3.54
Time in oak.....18 months
Type of oak.....mixture of large and
small French oak
barrels; 30% new
Production.....5,250 cases (12/750 ml.)
600 cases (12/375 ml.)
Blend98% Merlot; 2% Cabernet
Sauvignon



2006 MERLOT

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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. Thanks to our organic and Biodynamic® farming, the vines remained healthy throughout the temperature swings, providing us with fully ripe, flavorful grapes.

VINEYARD: All of our vineyards are certified organic and Biodynamic, a holistic farming practice that uses the earth's cycles and natural preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. We blended Merlot grapes from four of our five vineyards, with just a touch of Cabernet Sauvignon to add complexity. By blending wine from four distinctive growing regions within Napa Valley, we crafted a complex, balanced Merlot.

THE WINE: This is a Cabernet lovers' Merlot! Full-bodied and complex, this wine displays flavors of cherries, blackberries and a hint of dried herbs on the finish. Its rich mouthfeel and food-friendly acidity make it the perfect partner with beef tenderloin, rack of lamb or roasted pork.