

# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....14.8% by volume  
Fermentation...indigenous yeast  
Harvest date....Sept. 5-20, 2007  
Sugar .....25.5° Brix (average)  
Bottling date....June 2, 2009  
Release date.....Winter 2011  
Total acid .....6.1 g/L  
pH .....3.48  
Time in oak.....18 months  
Type of oak.....mixture of large and  
small French oak  
barrels; 30% new  
Production.....5,150 cases (12/750 ml.)  
114 cases (12/375 ml.)  
Blend .....100% Merlot

## 2007 MERLOT

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**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:** 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. 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! With wonderfully complex aromas of cherry, cedar, cocoa powder and a hint of tea leaves, this wine's firm tannins and food-friendly acidity make it the perfect partner with beef tenderloin, rack of lamb or roasted pork.