

# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....14.5% by volume  
Fermentation...indigenous yeast  
Skin contact.....average 22 days  
Harvest date....Sept. 17 - Oct. 2, 2013  
Sugar .....24.5° Brix (average)  
Bottling date....April 8, 2015  
Release date.....May 2017  
Total acid .....5.6 g/L  
pH .....3.58  
Time in oak.....18 months  
Type of oak.....French oak barrels;  
30% new;  
70% neutral  
Production.....4,273 cases (12/750 ml.)  
Blend .....100% Merlot

## 2013 MERLOT

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The 2013 vintage was nearly perfect, with consistent sunshine and moderate temperatures. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights created wonderfully flavorful grapes. We started harvesting about two weeks earlier than usual and never seemed to stop, with grapes coming in at a steady pace.

**VINEYARD:** This cool climate 100% Merlot is grown in our vineyards in southern Napa Valley, within sight of the San Francisco Bay. We blended in a small amount of Merlot from our warmer upper Napa Valley vineyards to craft a complex, balanced wine. Committed to natural winegrowing and sustainability, we farm our five estate vineyards without artificial fertilizers, pesticides or herbicides and they are certified organic.

**THE WINE:** This is a Cabernet lover's Merlot! Its bright flavors of strawberries, cherries, licorice and a hint of coffee are wrapped in a velvety texture that make your taste buds ask for more! The wine's firm tannins and vibrant acidity create the perfect partner with beef tenderloin, rack of lamb, duck and barbecued pork.