GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.9% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	October 3, 2006
Sugar	24.5° Brix (average)
Bottling date	August 12, 2009
Release date	December 1, 2009
Total acid	5.8 g/L
pH	3.78
Time in oak	29 months
Type of oak	oak casks
Production	400 cases (12/750 ml.)
Blend	89% Petite Sirah; 11% Zinfandel

DEMETER CERTIFIED BIODYNAMIC®

MILJENKO'S VINEYARD

2006 PETITE SIRAH

ESTATE GROWN • NAPA VALLEY

VINTAGE: This is the second release of our limited production Petite Sirah. 2006 was a cool vintage in general, starting with a wet winter and spring that delayed budbreak and led into a slow, even, ripening of the grapes. Then a heat spike in July helped the grapes catch up to 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.

VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, which is certified organic and Biodynamic, a holistic farming practice that uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Biodynamic farming produces concentrated, complex flavors in the grapes. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards. Petite Sirah is also known as the French varietal Durif, which is a cross between the old French grape Peloursin and Syrah.

THE WINE: We used open-top fermentators to integrate oxygen with Petite Sirah's sturdy tannins and then aged the wine for almost three years in a mix of oak barrels sizes: 50% in foudres (large 600 gallon barrels), 25% in 164 gallon puncheons and the remaining 25% in neutral French barrels to soften and smooth the tannins.

This is a classic Petite Sirah, stuffed with aromas and flavors of blueberry, blackberry, roasted coffee and dark chocolate. Full-bodied, this wine will reward cellaring and is a great choice for equally big food flavors such as lamb stew, grilled tri-tip steak or aged cheeses. This is a big, brawny wine that will benefit from decanting an hour before serving.

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