

GRGICH HILLS ESTATE

NAPA VALLEY



MILJENKO'S VINEYARD
2007 PETITE SIRAH
 ESTATE GROWN • NAPA VALLEY

VINTAGE: We were blessed with a long, dry growing season in 2007. 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: 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 fermenters 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 pure Petite Sirah with aromas and flavors of blueberry, blackberry and roasted coffee supported by elegant tannins that will only become more complex and smoother with age. Match this big wine with equally substantial flavors such as lamb stew, grilled steak or aged cheeses. This wine will benefit from decanting an hour before serving.

WINEMAKER'S NOTES

Alcohol.....14.8% by volume
 Fermentation...indigenous yeast;
 pressed off skins
 early to retain fruit
 character
 Harvest date....October 5, 2007
 Sugar25.1° Brix (average)
 Bottling date....June 2010
 Release date....December 2010
 Total acid5.6 g/L
 pH3.78
 Time in oak.....32 months
 Type of oak.....oak casks
 Production.....512 cases (12/750 ml.)
 Blend100% Petite Sirah

