GRGICH HILLS ESTATE

Napa Valley

Winemaker's Notes

Alcohol	14.8% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	October 5, 2007
Sugar	25.1° Brix (average)
Bottling date	June 2010
Release date	December 2010
Total acid	5.6 g/L
pH	3.78
Time in oak	32 months
Type of oak	oak casks
Production	512 cases (12/750 ml.)
Blend	100% Petite Sirah

Demeter Certified Biodynamic®

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.

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