

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.9% by volume
Fermentation...indigenous yeast;
pressed off skins
early to retain fruit
character
Harvest date....October 13, 2011
Sugar24° Brix (average)
Bottling date....April 2, 2014
Release date.....December 2015
Total acid5.7 g/L
pH3.68
Time in oak.....32 months
Type of oak.....50% large oak casks;
50% neutral 60-gallon
oak barrels
Production.....503 cases (12/750 ml.)
Blend100% Petite Sirah

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding but, in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom, and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage fashioned elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, a 34-acre parcel of land north of Calistoga overlooked by Miljenko "Mike" Grgich's home. This sunny and well-drained hillside is the perfect site to grow intensely flavored Petite Sirah. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: To preserve the fruit flavors, we maintained a cool fermentation and used open-top tanks to integrate oxygen with Petite Sirah's sturdy tannins. We aged the wine for almost three years in neutral oak barrel: 50% in *foudres* (large 600-gallon barrels), and the remaining 50% in neutral 60-gallon French barrels to soften and smooth the tannins.

This 100% Petite Sirah's pure, dense flavors of ripe blueberry, blackberry and roasted coffee continue to become more complex in the glass. Match this wine's generous flavors with substantial flavors such as lamb stew, grilled steak and barbecued pork ribs. This wine will benefit from decanting an hour before serving.