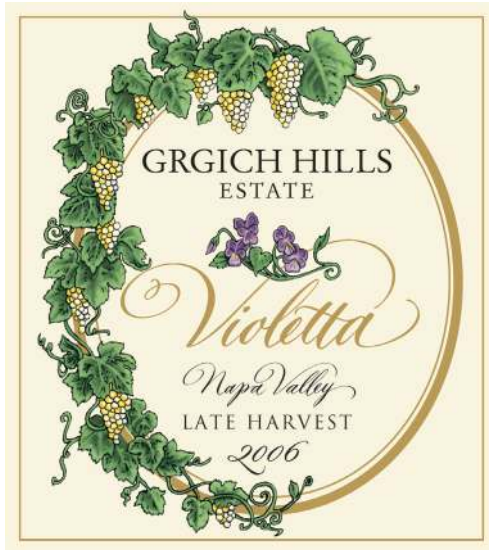


# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....14.36% by volume  
Fermentation.....indigenous yeast  
Harvest date.....Oct. 24 through  
Nov. 30, 2006  
Harvest sugar....37.0° Brix  
Residual sugar...10 g/100 ml.  
Bottling date.....May 22, 2008  
Release date.....October 1, 2008  
Total acid .....7.5 g/L  
pH .....3.30  
Time in oak.....18 months  
Type of oak.....75% new French  
oak; 25% seasoned  
French oak barrels  
Production.....687 cases (12/375 ml.)  
Blend .....a field blend of  
Gewürztraminer,  
Riesling, Sémillon,  
& Sauvignon Blanc

## 2006 VIOLETTA, LATE HARVEST ESTATE GROWN • NAPA VALLEY

**VINTAGE:** 2006 was a cool vintage in general, starting with a wet winter and spring that delayed bud-break and led into a slow, even ripening of the grapes. Then, a heat spike in July helped the grapes catch up to a normal physiological ripeness, followed by an unusually cool August that allowed the grapes to completely ripen.

**VINEYARD:** This is the first vintage that Violetta is estate grown and bottled. The grapes were grown at our American Canyon Vineyard, which is certified organic and Biodynamic®. In the lowest spot of this cool vineyard, we've found the perfect conditions of low-lying fog to grow botrytis-affected grapes. In two small blocks we planted a field blend that's predominately Gewürztraminer and Riesling, plus some Sémillon and Sauvignon Blanc and nurtured it to encourage botrytis. Because of the unpredictable nature of botrytis, this wine takes a tremendous amount of work, including several passes to pick individual clusters as they become cloaked in the mold that creates this unique richness and flavors in a wine.

**THE WINE:** This late harvest wine is the result of botrytis, a beneficial mold that evaporates moisture while concentrating the flavor in the berry but yielding very little juice when we press the grapes. We fermented the thick, rich juice and then aged the wine in French oak to develop its subtle flavors and textures. Ripe white peaches, clover honey and toasted almonds are prominent in the nose and the wine's incredible depth coats the mouth with flavors that linger forever. This wine is perfect with fruit tarts, rich cheeses or serve it all by itself for dessert.