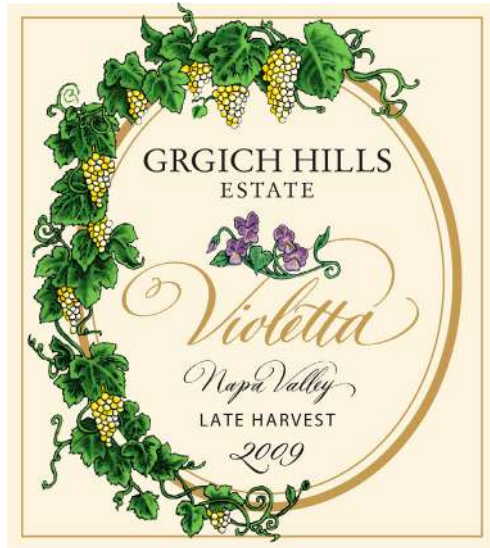


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.1% by volume
Fermentation.....indigenous yeast
Harvest date.....Oct. 28 through
Nov. 4, 2009
Harvest sugar 36° Brix (average)
Residual sugar...12.3 g/100 ml.
Bottling date.....April 6, 2011
Release date.....March 15, 2012
Total acid7.5 g/L
pH3.32
Time in oak.....18 months
Type of oak.....75% new French
oak; 25% seasoned
French oak barrels
Production.....2,118 cases (6/375 ml.)
Blend a field blend of
Sauvignon Blanc,
Riesling, and some
Gewürztraminer

2009 VIOLETTA, LATE HARVEST ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall in 2009, which reduced crop levels somewhat. Spring was essentially frost-free and a relatively cool summer with no drastic heat surges brought smooth, even grape development. A few days of heat in September boosted ripeness and allowed botrytis to fully develop.

VINEYARD: 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 Sauvignon Blanc and Riesling with some Gewürztraminer 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: Our late harvest wine is the result of *Botrytis cinerea*, 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. Aromas of baked pear, orange blossom honey and citrus are prominent and the wine has remarkable depth of flavors that linger in the mouth. Violetta is perfect with fruit tarts, rich cheeses or serve it all by itself for dessert.