GRGICH HILLS



Napa Valley **ZINFANDEL**

ESTATE 2004 GROWN

We enjoyed moderate temperatures through most of the summer until a heat spell in late August pushed ripening into overdrive, creating an early and short harvest. These conditions produced clusters with perfectly ripe small berries, packed with concentrated flavors.

VINEYARD: Our Zinfandel grapes come from our estate vineyard in Calistoga, at the northern tip of Napa Valley. The reddish soils here are gravelly loam that provides excellent drainage and the warm daytime and cool nighttime temperatures are perfect for sun-loving Zinfandel. The vines are head pruned the old fashion way to protect the grapes from sunburn. We dry farm and organically

Winemaker's Notes

Alcohol14.8% by volume
Fermentation indigenous yeast;
pressed off skins early
to retain fruit character
Harvest date September 14-23, 2004
Sugar
Bottling date April 7, 2006
Release date November 2006
Total acid 5.8 g/L
pH 3.75
Time in oak 15 months
Type of oaklarge oak casks
Production 5,328 cases (12/750 ml.)
489 cases (12/375 ml.)
16 cases (6/1.5 L)
Blend 88% Zinfandel
12% Petite Sirah

grow the grapes to produce concentrated, complex flavors in the wine.

The wine: This darkly colored wine almost glows in the glass with lively flavors and aromas of strawberries, raspberries, with a touch of forest floor and leather. We also grow a bit of Petite Sirah at this vineyard, which we co-fermented with the Zinfandel to add even more spice and body. This elegant wine has a wonderful texture and is well balanced between acidity and alcohol. Enjoy with grilled meats, pizza and pastas.

TOP TEN ZINFANDEL OF THE YEAR



Grgich Hills, 2004 Estate Gown, Napa Valley—A claret-style Zin with a Napa Valley estate pedigree, this well-behaved yet exceedingly generous wine offers enticing aromas of wild strawberry and raspberry fruit, some mushroomy

decadence and a hint of leather. Co-fermented with 12 % petite sirah, the wine's flavors echo the nose and are generous, deep and spicy with medium tannins and fine acid balance.



