

## NAPA VALLEY



ZINFANDEL

ESTATE 2006 GROWN



Alcohol.....14.9% by volume  
Fermentation...indigenous yeast;  
pressed off skins  
early to retain fruit  
character  
Harvest date....Sept. 30<sup>th</sup> through  
Oct. 4, 2006  
Sugar .....25.7° Brix (average)  
Bottling date....January 9, 2008  
Release date.....September 2008  
Total acid .....6.0 g/L  
pH .....3.81  
Time in oak.....15 months  
Type of oak.....large French oak  
casks  
Production.....5,784 cases (12/750 ml.)  
558 cases (12/375 ml.)  
15 cases (6/1.5 L)  
Blend .....95% Zinfandel  
5% Petite Sirah



**CERTIFIED  
BIODYNAMIC®**

## ESTATE GROWN • NAPA VALLEY

**VINEYARD:** We grow our Zinfandel at our vineyard in Calistoga, which is certified organic and Biodynamic. Nestled in the northern tip of Napa Valley, the vineyard's gravelly loam provide excellent drainage and the cloudless days and cool nighttime temperatures are perfect for sun-loving Zinfandel. The vines are head pruned to protect the grapes from sunburn. All of these factors combine to produce concentrated, complex flavors in the wine.

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