GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.9% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	Sept. 30th 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

DEMETER CERTIFIED BIODYNAMIC®

2006 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: 2006 was a cool vintage in general, starting with a wet winter and spring that delayed budbreak 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 without dehydrating. Thanks to our organic and Biodynamic® farming, the vines remained healthy throughout the temperature swings, providing us with fully ripe, flavorful grapes at the end of September, spilling into the first week of October.

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.

THE WINE: We co-fermented the Zinfandel with a touch of Petite Sirah to add complexity and structure and then aged the wine in large oak casks so the flavors are well integrated but not overwhelmed by oak. The wine's classic Zinfandel aromas and flavors of strawberries and raspberries are backed by hints of allspice and black pepper. The appealing fruit, soft tannins and medium body make it a perfect partner with grilled meats, thin crust pizza and pastas with tomato sauce.

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