

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....15.5% by volume
Fermentation...indigenous yeast;
pressed off skins
early to retain fruit
character
Harvest date....October 3-20, 2012
Sugar26.7° Brix (average)
Bottling date....January 22-28, 2014
Release date....March 2016
Total acid5.5 g/L
pH3.88
Time in oak.....15 months
Type of oak.....large French oak
casks
Production.....8,304 cases (12/750 ml.)
Blend98% Zinfandel
2% Petite Sirah

2012 ZINFANDEL ESTATE GROWN • NAPA VALLEY

VINTAGE: We enjoyed a wonderful vintage from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced wonderfully balanced and ripe grapes.

VINEYARD: Our 34-acre vineyard above Calistoga is the warmest of our five vineyards and the sole source of our Zinfandel. Its northeast exposure catches abundant morning sun but is shaded from the hot, late afternoon sun and combined with the vineyard's gravelly loam soils, creates the perfect spot to grow this varietal. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

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. This food-friendly Zinfandel's fresh flavors of ripe blackberries, black cherries and a hint of pepper on the long finish is the perfect match for grilled meats with barbecue sauce, sausage pizza and hearty pastas.