GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol15.1% by volume
Fermentationtwo weeks of skin
contact
Harvest date Sept. 24-27, 2006
Sugar26° Brix (average)
Bottling dateMay 24, 2008
Release dateOctober 2008
Total acid5.7 g/L
рН3.8
Time in oak16 months
Type of oak600 gallon French
oak puncheons
Production380 cases (12/750 ml.)
10 cases (6/1.5 L)
Blend94% Zinfandel
6% Petite Sirah

Miljenkos Old Vines 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.

VINEYARD: The few rows of Zinfandel that produce this wine were planted more than 100 years ago. Miljenko's Vineyard is now certified organic and Biodynamic, a holistic farming practice that uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Biodynamic farming produces concentrated, complex flavors in the grapes. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards. The long days of sunlight and warmth plus the vineyard's gravelly loam soils combine to form the perfect spot to grow Zinfandel.

THE WINE: We co-fermented our Zinfandel grapes with a splash of Petite Sirah to give the wine a bit more color and structure, then aged it in large puncheons so that the oak supports but doesn't hide the concentrated aromas created by our old vines. This rich, exuberant wine is packed with black cherry, black licorice and a hint of aromatic spice with a long, firm finish. The wine's spicy fruit and fine balance of acid and tannins make it perfect for flavorful dishes such as a lamb stew, grilled hanger steak or pungent cheeses.