

GRGICH HILLS ESTATE

NAPA VALLEY



2008 ZINFANDEL MILJENKO'S OLD VINES • NAPA VALLEY

VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. Because we received less precipitation, the grapes were smaller, reducing yield but giving us concentrated flavors.

VINEYARD: The few rows of Zinfandel that produce this wine were planted more than 100 years ago. Miljenko's Vineyard is 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, pure 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 aged the wine in large puncheons so that the oak supports but doesn't hide the concentrated fruit created by our old vines. This elegant Zinfandel is packed with raspberries, strawberries and a touch of cocoa powder on the long finish. The wine's concentrated flavors and smooth tannins make it the perfect partner for grilled meats, such as leg of lamb or hanger steak, and rich cheeses like aged Gouda.

WINEMAKER'S NOTES

Alcohol.....15.8% by volume
Fermentation...two weeks of skin contact
Harvest date....September 18, 2008
Sugar26.7° Brix (average)
Bottling date....June 11, 2010
Release date.....November 2010
Total acid5.8 g/L
pH3.70
Time in oak.....16 months
Type of oak.....600-gallon French oak puncheons
Production.....332 cases (12/750 ml.)
5 cases (6/1.5 L etched)
2 bottles (3 L etched)
Blend100% Zinfandel

