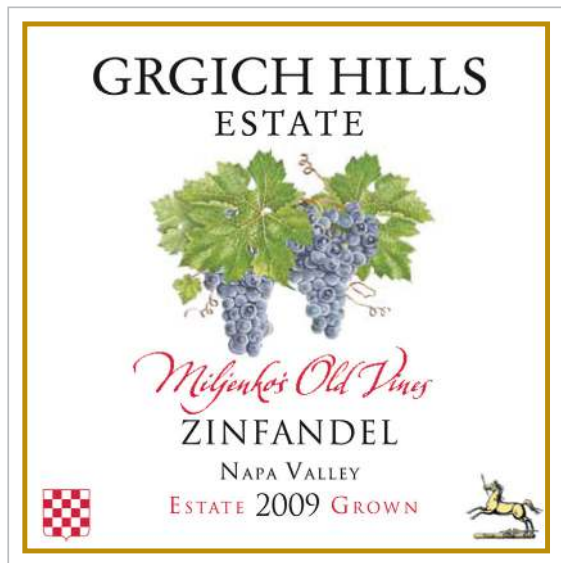


# GRGICH HILLS ESTATE

NAPA VALLEY



## 2009 ZINFANDEL

MILJENKO'S OLD VINES • NAPA VALLEY

**VINTAGE:** For the third year in a row, Napa Valley received only two-thirds of its average rainfall in 2009, which reduced crops levels somewhat. Spring was essentially frost-free and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat insured perfect ripeness when we picked.

**VINEYARD:** The few rows of Zinfandel that produce this wine were planted more than 100 years ago. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards and the source of our Zinfandel. The long days of sunlight and warmth plus the vineyard's gravelly loam soils combine to form the perfect spot to grow this varietal.

**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 full-bodied Zinfandel is packed with black cherries, plums and a hint of black pepper 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.....15.9% by volume  
Fermentation...two weeks of skin contact  
Harvest date....October 6, 2009  
Sugar .....27.4° Brix (average)  
Bottling date....June 13, 2011  
Release date....April 1, 2012  
Total acid .....5.6 g/L  
pH .....3.86  
Time in oak.....16 months  
Type of oak.....600-gallon French oak puncheons  
Production.....317 cases (12/750 ml.)  
                          14 cases (6/1.5 L etched)  
                          2 bottles (3 L etched)  
Blend .....100% Zinfandel