GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	15.8% by volume
Fermentation	two weeks of skin contact
Harvest date	October 15, 2010
Sugar	27.2° Brix (average)
Bottling date	July 11, 2012
Release date	April 1, 2014
Total acid	5.8 g/L
pH	3.79
Time in oak	16 months
Type of oak	600-gallon French oak puncheons
Production	355 cases (12/750 ml.)
Blend	100% Zinfandel

Miljenko's Old Vines

2010 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring brought below average temperatures with above average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought much-needed heat to ripen grapes to full maturity.

VINEYARD: The few rows of ancient Zinfandel vines that produce this wine were planted more than 100 years ago on St. George rootstock. This 34-acre vineyard in Calistoga is the warmest of our five vineyards and the sole source of our Zinfandel. Its northeast exposure catches plenty of 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 and Biodynamic®.

THE WINE: We aged the wine in large puncheons so that the oak supports, yet reveals, 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.

P.O. Box 450 • 1829 St. Helena Hwy. • Rutherford, CA 94573
Tel: (707) 963-2784 • Fax: (707) 963-8725 • www.grgich.com • facebook.com/GrgichHillsEstate