

GRGICH HILLS ESTATE

NAPA VALLEY



MILJENKO'S OLD VINE
2013 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

VINTAGE: The 2013 vintage was nearly perfect, with consistent sunshine and moderate temperatures. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights created wonderfully flavorful grapes. We started harvesting about two weeks earlier than usual and never seemed to stop with grapes coming in at a steady pace.

VINEYARD: Miljenko "Mike" Grgich's home overlooks our small vineyard in Calistoga, where the few rows of ancient Zinfandel vines that produce this wine were planted more than 100 years ago on St. George rootstock. Its northeast exposure catches plenty of morning light but is shaded from the hot, late afternoon sun while the vineyard's gravelly loam soil allows the extensive roots to reach deep. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

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, aromatic Zinfandel is packed with aromas and flavors of 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.....15.4% by volume
Fermentation...two weeks of skin contact
Harvest date....October 11, 2013
Sugar26.2° Brix (average)
Bottling date....April 14, 2015
Release date.....March 2017
Total acid5.0 g/L
pH3.8
Time in oak.....16 months
Type of oak.....French oak
67% in 600-gallon puncheons; 33% in 60-gallon new and used barrels
Production.....742 cases (12/750 ml.)
Blend100% Zinfandel