GRGICH HILLS ESTATE

NAPA VALLEY

Alcohol	14.8% by volume
Fermentation	two weeks of skin contact
Harvest date	September 20, 2014
Sugar	25.6° Brix (average)
Bottling date	April 6, 2016
Release date	February 14, 2018
Total acid	5.4 g/L
pH	3.75
Time in oak	18 months
Type of oak	French oak 50% in large casks; 50% 60-gallon new barrels
Production	500 cases (12/750 ml.)
Blend	100% Zinfandel

MILJENKO'S OLD VINE

2014 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

WINEMAKER'S NOTES: This wine's personality was formed through the warm and dry growing season. The grape seeds naturally turned ultra-ripe early, creating an ethereal wine with fine-grain tannins. Acids were higher than in 2013, preserving the wine's freshness. While our 2014 is not as structured as the 2013, the vintage is very lush and approachable.

VINTAGE: We enjoyed a wonderful vintage from start to finish in 2014. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of beautiful warm, sunny days with no heat spikes. The fruit excelled in this vintage due to small, concentrated grape clusters on the vines. Thanks to the excellent weather, the longer than-average growing season produced wonderfully balanced and ripe grapes.

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: This full-bodied, aromatic Zinfandel is lavished with aromas of enticing plums, warm sandalwood and white pepper. The wine's concentrated flavors and smooth tannins make it the perfect partner for savory duck and grilled meats.

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