

GRGICH HILLS ESTATE

NAPA VALLEY



Miljenko's Selection

2016 CABERNET SAUVIGNON

RUTHERFORD

WINEMAKER'S NOTES

Alcohol..... 14.2% by volume
Fermentation indigenous yeast;
3 weeks of skin contact
Harvest date Sept. 30 - Oct. 4, 2016
Sugar 24.1° Brix (average)
Bottling date..... August 2018
Release date..... September 2019
Total acid 5.5 g/L
pH 3.77
Time in oak..... 21 months
Type of oak..... 100% French oak;
50% new barrels
Production..... 1,116 cases (12/750 ml.)
Blend 100% Cab. Sauvignon

VINTAGE: The string of near perfect vintages continued for the fifth year in 2016, with an early bud break and flowering followed by sunny days and relatively mild temperatures throughout the growing season. We were able to have almost all our grapes safely in the cellar before the valley's first significant fall rainstorm arrived on October fourteenth.

VINEYARD: These grapes were grown at Austin's Vineyard, home to our winery in the heart of Rutherford's viticultural area, one of the world's preeminent sites for Cabernet Sauvignon. Its loamy soils and sunny, warm days create an elegant wine with red fruit flavors and smooth tannins. We farm our vineyards naturally, and they are certified organic.

THE WINE: The wine opens with concentrated aromas expressing characteristics of the famed *Rutherford Dust*. Flavors of red fruit along with blackberry, black currant and elderberry play into the foreground, with dense tannins enveloping the palate. The midpalate offers lingering undertones of dried herbs, graphite and citrus that lead to a savory finish of bittersweet chocolate and tobacco.