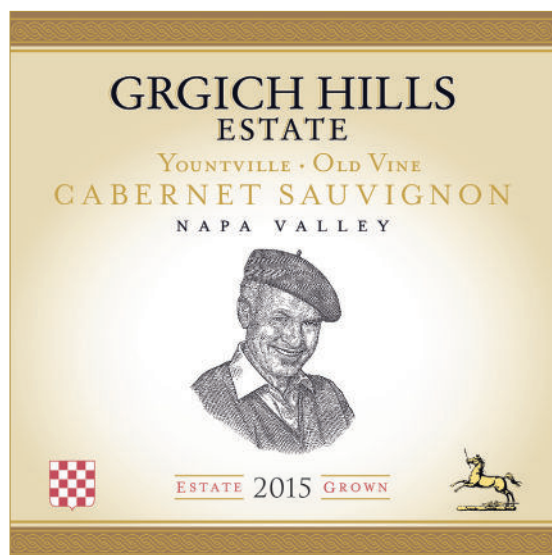


GRGICH HILLS ESTATE

NAPA VALLEY



YOUNTVILLE • OLD VINE
2015 CABERNET SAUVIGNON
ESTATE GROWN, NAPA VALLEY

VINTAGE: The growing season started out with unseasonably warm temperatures in the late winter and early spring, triggering an early budbreak. Colder temperatures in May slowed grape development which, coupled with the fourth year of drought, resulted in a smaller crop in 2015. The harvest was one of our earliest in memory with the berries smaller than usual but packed with flavor and color.

VINEYARD: We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. More than a half century old, these vines have developed a root system that reaches deep into the subsoil to access all the available nutrients. They produce fewer grapes at this age but more concentrated, intense flavors that express a greater depth of *terroir* and complexity.

THE WINE: On the nose this wine exhibits aromas of huckleberry, blueberry and vanilla, as well as hints of fresh tobacco, nutmeg, and blood orange. On the palate, it displays fresh, red berry fruit and a firm tannin structure. It has a fabulous aromatic density and complexity while maintaining a nimble and elegant appearance.

Alcohol.....14.5% by volume
Fermentation...indigenous yeast;
3-4 weeks of skin contact
Harvest date....Sept. 14 - Oct. 23, 2015
Sugar24.2° Brix (average)
Bottling date....May 15, 2017
Release date....March 2020
Total acid5.6 g/L
pH3.69
Time in oak.....19 months
Type of oak.....100% French oak;
50% new barrels
Blend93% Cab. Sauvignon
7% Petit Verdot
Production.....690 cases (12/750 ml.)