GRGICH HILLS ESTATE

NAPA VALLEY

Alcohol	14.3% by volume
Fermentation	three weeks of skin contact
Harvest date	September 22, 2016
Sugar	25° Brix (average)
Bottling date	April 10, 2018
Release date	November 2019
Total acid	5.7 g/L
pH	3.86
Time in oak	18 months
Type of oak	100% French oak 25% new barrels
Production	500 cases (12/750 ml.)
Blend	95% Zinfandel 5% Petite Sirah

MILJENKO'S OLD VINE

2016 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

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: Miljenko "Mike" Grgich's home in Calistoga overlooks our small vineyard 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 our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: Baroque in the best sense, this Zinfandel has a dense mix of herbaceous and fruit forward aromatics of berry preserve, dried orange peel and candied mandarin. On the palate, a complexity of dark fruit, berry preserve, licorice, mint, oregano and applewood smoked bacon abound. The long finish is tied together beautifully by fresh acidity and well-integrated oak notes. This old vine Zinfandel is a poet of a wine. Pair it with ćevapčići (Croatian sausages), rack of lamb or steak sandwiches.

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