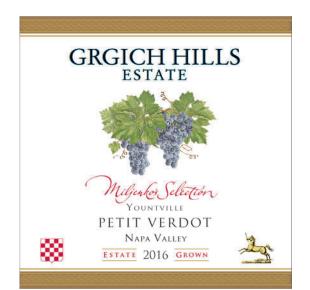
GRGICH HILLS ESTATE

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: The small block of Petit Verdot in our Yountville vineyard is enhanced by the few rows of Petit Verdot in our Rutherford vineyard, just a few miles away. Both vineyards enjoy consistent sunshine and a well-drained mixture of gravel, clay and loam that produce complex, ripe flavors. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: We maintain a cool fermentation temperature to preserve the rich fruit flavors and rely on open-top tanks to integrate oxygen with Petit Verdot's hardy tannins. We aged the wine for almost two years in French oak barrels to allow the wood's harmonizing toast flavors to enhance the fruit.

Rich and robust, this wine is generous in both its aromas and flavors of blackberry, huckleberry, blood orange and rose hip. There is great density to this Petit Verdot, with smooth but firm tannins enveloping the palate. The fresh acidity is a great counterbalance to the impressive tannin structure. Match this wine's sturdiness with grilled rib eye steak, wild game or aged cheeses.