## GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....13.1% by volume Fermentation.....slow and cold - 4 weeks; indigenous yeast in stainless steel tanks Harvest date......Sept. 23 - Oct. 7, 2020 Sugar ......22° Brix (average) Bottling date......December 14-15, 2020 Release date......December 16, 2020 Total acid ......6.1 g/L pH ......3.54 Production......1,938 cases (12/750 ml.) Blend ......42% Cabernet Sauvignon 34% Zinfandel 19% Merlot 3% Petit Verdot 2% Cabernet Franc



WINEMAKER'S NOTES: Our winemakers have created a Rosé fit for any occasion that shines whether you're pairing it with food or drinking it alone. The Rosé is made with the same attention to quality and finesse as our esteemed Chardonnays. Similar to Provence, Napa has a Mediterranean climate, so we had southern France's chilled Rosés in mind when we crafted this refreshing wine. This limited-production Rosé is your perfect, easy-drinking wine that pairs well with your favorite dish.

VINTAGE: The 2020 growing season was slightly cooler than the previous year and brought very little rainfall. Harvest season began about two weeks early, due to the resulting dry soil. Two major heat waves occurred, but our well-conditioned vines were able to withstand the heat and prevent any damage to the grapes. We began harvest the third week of August and brought in a small crop of exceptional quality.

**VINEYARDS:** Each of our five vineyards is certified organic. They are farmed naturally, without artificial pesticides or herbicides.

**THE WINE:** To craft our Napa Valley Rosé, we relied on the traditional *saignée* method, allowing free-run juice to drain out of the tank after one to five hours of skin contact. The juice was kept cool during its five to six weeks of fermentation to capture the maximum expression of fresh aromas and flavors.

This Rosé presents aromas of floral white peach, juicy nectarine, tart rhubarb and zesty lemon cream. The palate mirrors these aromas with flavors of peach and rhubarb pie along with strawberry, watermelon and citrus. The bright flavors and minerality are balanced by pleasant acidity that carries a long finish. One sip will leave you wanting more.