## GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....14.5% by volume Fermentation...indigenous yeast; pressed off skins early to retain fruit character Harvest date....September 22, 2016 Sugar .....24.5° Brix (average) Bottling date....April 29, 2019 Release date.....May 2021 Total acid ......5.9 g/L pH ......3.68 Time in oak.....32 months Type of oak.....French oak; 50% new barrels 50% neutral barrels Production......757 cases (12/750 ml.)



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 grapes for this wine were grown at Miljenko's Vineyard, a 34-acre parcel of land north of Calistoga overlooked by Miljenko "Mike" Grgich's home. This sunny and well-drained hillside is the perfect site to grow intensely flavored Petite Sirah. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: Aromas of ripe dark fruit with tones of sweet cherry and raspberry are carried by undertones of vanilla bean and rose petals. Dense red fruit on the palate is followed by silky tannins that uphold the complex aromas of the Petite Sirah. This wine envelopes every taste bud with its deeply rich aromatics, creating a lush and lingering aftertaste. Match its generous flavors with substantial flavors, such as lamb stew, grilled steak and barbecued pork ribs. This Petite Sirah will benefit from decanting an hour before serving.