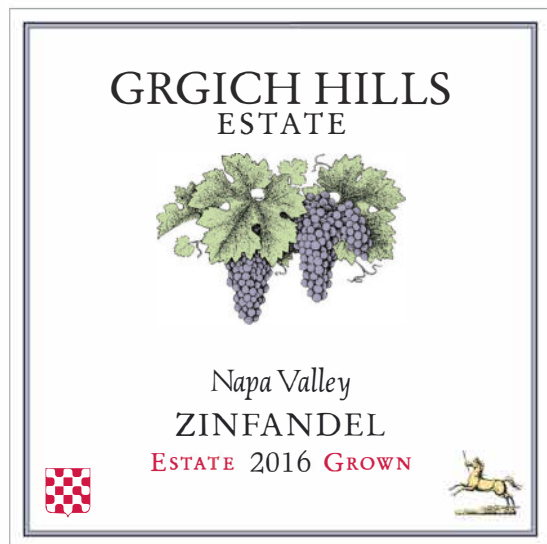


GRGICH HILLS ESTATE

NAPA VALLEY



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: Our 34-acre vineyard, which is located above Calistoga, is the warmest of our five vineyards and is the sole source of our Zinfandel. Its northeast exposure catches abundant morning sun but is shaded from the hot, late afternoon sun and combined with the vineyard's gravelly loam soil, creates the perfect spot to grow this varietal. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: Opening with initial notes of strawberry on the nose, this classic Zinfandel tempts you with spicy aromas of clove and pepper. The palate reveals added layers of boysenberry and blood orange which along with mouth-watering acidity and chiseled tannins lend its way to a savory finish.

Alcohol.....14.2% by volume
Fermentation.....indigenous yeast;
pressed off skins
early to retain fruit
character
Harvest date.....Sept. 19-27, 2016
Sugar23.5° Brix (average)
Bottling date.....April 2018
Release date.....March 2019 (375 ml.)
Total acid5.7 g/L
pH3.85
Time in oak.....18 months
Type of oak.....neutral French oak
Production.....4,924 cases (12/750 ml.)
Blend100% Zinfandel