

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol14.7% by volume
Fermentationindigenous yeast;
pressed off skins
early to retain fruit
character
Harvest dateSept. 21-30, 2017
Sugar24° Brix (average)
Bottling dateApril 15, 2019
Release dateSept. 2019 (375 ml.)
Total acid6.3 g/L
pH3.82
Time in oak18 months
Type of oakneutral French oak
Production4,352 cases (12/750 ml.)
Blend100% Zinfandel

2017 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: We had high rain fall at the beginning of the season, a mild winter, and then we finally transitioned into a beautiful spring. There was an early bud break and flowering, followed by sunny days and high temperatures through June and August.

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: Fresh red fruit aromas of blood orange, sour cherry and cranberry commingle with savory cardamom and clove, hinting to the intriguing core to follow. On the palate, juicy red berries, ripe pluot and rose hip precede hints of laurel and lightly-roasted coffee beans. Vivacious tannins and fresh acidity make for an elegant balance and lasting finish.