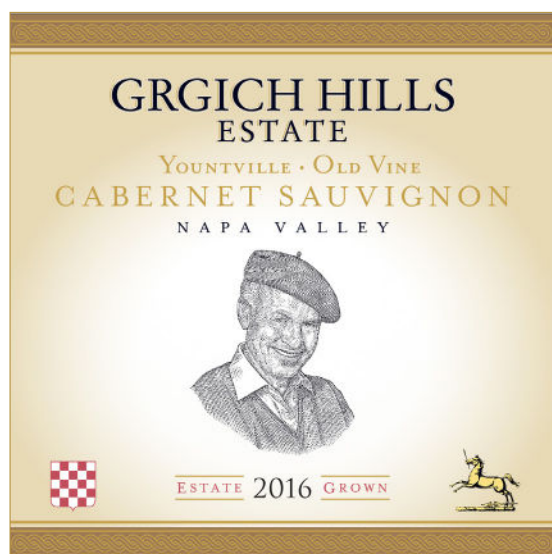


GRGICH HILLS ESTATE

NAPA VALLEY



YOUNTVILLE • OLD VINE
2016 CABERNET SAUVIGNON
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: We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. More than a half century old, these vines have developed a root system that reaches deep into the subsoil to access all the available nutrients. They produce fewer grapes at this age but more concentrated, intense flavors that express a greater depth of *terroir* and complexity.

THE WINE: On the nose, this luscious Cabernet exhibits aromas of bright cherry, bilberry and elderflower with undertones of dried herbs and citrus. Dense but smooth tannins and juicy red fruit grace the palate with savory notes of tobacco, bay leaves and espresso beans that carry into a long finish. Enjoy this wine with roasted rack of lamb, Wagyu beef and truffled roasted fingerling potatoes.

Alcohol.....14.3% by volume
Fermentation...indigenous yeast;
3-4 weeks of skin
contact
Harvest date...Sept. 24 - 27, 2016
Sugar24.2° Brix (average)
Bottling date...July 27, 2018
Release date....May 2021
Total acid6.0 g/L
pH3.63
Time in oak.....21 months
Type of oak.....100% French oak;
50% new barrels
Blend91% Cab. Sauvignon
7% Petit Verdot
2% Cabernet Franc
Production.....617 cases (12/750 ml.)