

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....14.9% by volume
Fermentation.. three weeks of skin contact; indigenous fermentation in stainless steel
Harvest date... September 21-30, 2017
Sugar24° Brix (average)
Bottling date....April 29, 2019
Release date.....November 2020
Total acid5.6 g/L
pH3.82
Time in oak.....18 months
Type of oak.....100% French oak
 25% new barrels
Production.....392 cases (12/750 ml.)
Blend83% Zinfandel
 17% Petite Sirah

MILJENKO'S OLD VINE
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: Miljenko “Mike” Grgich’s home in Calistoga overlooks our small vineyard where the few rows of ancient Zinfandel vines that produce this wine were planted more than 100 years ago on St. George rootstock. Its northeast exposure catches plenty of morning light but is shaded from the hot, late afternoon sun while the vineyard’s gravelly loam soil allows the extensive roots to reach deep. We farm all our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: Our 2017 Miljenko’s Old Vine Zinfandel presents aromas of sweet and citrusy blood oranges, earthy rose hips and floral gooseberries with undertones of dark chocolate and rich, spicy cardamom. On the palate, essences of fresh juicy plums and ripe red cherries give way to notes of cumin and bay leaves. This wine has a beautiful tannin structure that greets you warmly leading into a dense and soft finish that pleasantly lingers. Pair it with ćevapčići (Croatian sausages), rack of lamb or steak sandwiches.