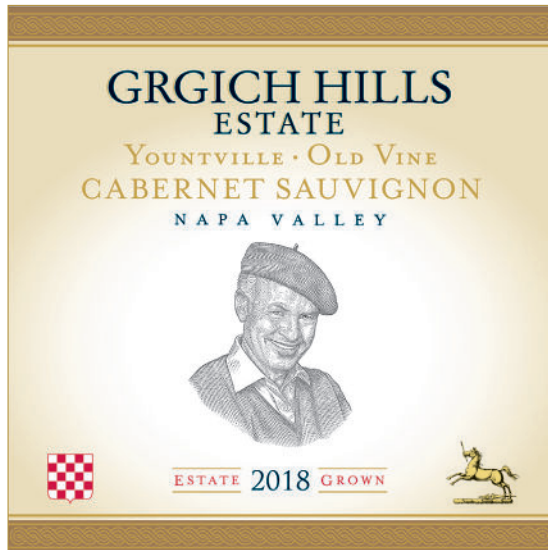


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation ...indigenous yeast;
3-4 weeks of skin
contact
Harvest dateOctober 25, 2018
Sugar.....24.2° Brix (average)
Bottling date ...July 2020
Release dateSeptember 1, 2022
Total acid5.9 g/L
pH3.71
Time in oak.....20 months
Type of oak.....100% French oak;
50% new barrels
Blend.....90% Cab. Sauvignon
10% Petit Verdot
Production.....842 cases (12/750 ml.)

YOUNTVILLE • OLD VINE
2018 CABERNET SAUVIGNON
ESTATE GROWN • NAPA VALLEY

VINTAGE: The 2018 vintage was a bountiful vintage marked by cool, consistent temperatures and a timely rainfall for bud break in March and April. Harvest began rather late, on October twenty-fifth, and the grapes were of the highest quality with lower alcohol and high acidity.

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. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

THE WINE: This 2018 Cabernet Sauvignon, *Yountville Old Vine* is a testament to the complexity of flavors that are the result of caring for old vines. The wine is elegant and statuesque with aromas of blackberries, ripe blueberries, black currant, cinnamon and caramel. It is an age-worthy, dense and inky wine with surprisingly silky tannins that opens up to reveal more complex notes of red pepper, sandalwood and bay leaf. Enjoy this wine with roasted rack of lamb, Wagyu beef and truffled roasted fingerling potatoes.