

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation.....indigenous yeast;
stainless steel
Harvest date.....October 15, 2019
Sugar24.5° Brix (average)
Bottling date.....March 18, 2021
Release date.....June 2022
Total acid5.9 g/L
pH3.81
Time in oak18 months
Type of oak.....100% French oak
Production.....223 cases (12/750 ml.)
Blend 100% Crljenak
Kaštelanski

Miljenko's Selection

2019 CRLJENAK KAŠTELANSKI

(SIRL-YEN-ACK KASH-TEL-LAN-SKEE)

ORIGIN: Upon arriving in Napa Valley in 1958, Miljenko “Mike” Grgich was astounded by the many similarities between Zinfandel and Plavac Mali, a grape native to his homeland. He believed they may be the same grape. In 2000, Mike’s contributions to the work of geneticist Carole Meredith and professors in Croatia led to an amazing discovery. Zinfandel’s DNA matches Crljenak Kaštelanski (also known as Tribidrag), a very old, nearly extinct vine from Croatia and the parent of Plavac Mali. This unique wine was made from vines brought over from Croatia to Napa Valley.

VINTAGE: Napa Valley experienced an above-average rainfall in the early months of 2019 with over 50 inches of rain in Rutherford. The residual moisture and colder than average soils led to a delayed start in budbreak. Spring and summer enjoyed moderate temperatures with no significant heat spikes until August. The harvest began in early September and finished the first week of November.

VINEYARD: We planted a small portion (2 acres) of Miljenko's Vineyard (34 acres) with Crljenak Kaštelanski as an experiment to see how it would respond to the climate and soils of Calistoga. The vines reacted positively to the vineyard's northeast exposure which catches abundant morning sun and is protected from the hot, late afternoon sun. Combined with the vineyard’s gravelly loam soil, we found that this location was the perfect spot to grow this varietal. We farm our vineyards naturally, using the principles of regenerative agriculture, and they are certified organic.

THE WINE: A bountiful bouquet of ripe blackberry, cranberry, and currant gives way to intense flavors of blood orange and mixed berries on the palate. Complex undertones of spices and herbs are met with fresh and lively acidity, creating a lingering aftertaste.