

GRGICH HILLS ESTATE

NAPA VALLEY



MILJENKO'S OLD VINE
2019 ZINFANDEL
ESTATE GROWN • 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: 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, using the principles of regenerative agriculture, and they are certified organic.

THE WINE: Our *Miljenko's Old Vine* Zinfandel has aromas of sweet cherry, plum, blood orange and rose hip jam. The wine tastes, sweet and juicy with dense, warm tannins and spicy undertones of sage, rosemary, and pepper. The fresh acidity is framed by mixed red berry flavors of cherry, raspberry and cranberry leading to a long lasting spicy finish.

WINEMAKER'S NOTES

Alcohol.....14.5% by volume
Fermentation... two weeks of skin contact; indigenous fermentation in stainless steel
Harvest date.... October 15, 2019
Sugar.....25.0° Brix (average)
Bottling dateMarch 2021
Release date.....November 2022
Total acid5.9 g/L
pH3.77
Time in oak18 months
Type of oak100% French oak
Production664 cases (12/750 ml.)
Blend.....90% Zinfandel
10% Petite Sirah