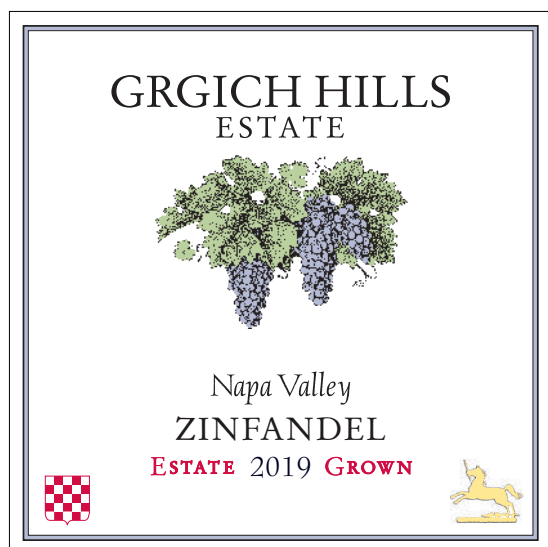


GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol.....14.7% by volume
Fermentation.....indigenous yeast;
pressed off skins
early to retain fruit
character; stainless
steel tanks
Harvest date.....October 7-15, 2019
Sugar.....24.5° Brix (average)
Bottling date.....April 2021
Release date.....Feb. 17, 2022 (375 ml.)
Total acid.....5.3 g/L
pH.....3.97
Time in oak.....18 months
Type of oak.....neutral French oak
Production.....6,737 cases (12/750 ml)
Blend.....98% Zinfandel
2% Petite Sirah

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: Our 34-acre vineyard, which is located above Calistoga, is the warmest of our five vineyards and is the sole source of our Zinfandel. Its northeast exposure catches abundant morning sun but is shaded from the hot, late afternoon sun and combined with the vineyard's gravelly loam soil, creates the perfect spot to grow this varietal. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

THE WINE: This elegant, fruity Zinfandel brims with inviting aromas of cherry, raspberry, and blackberry intermixed with hints of cranberry and blood orange. Graceful and soft on the front palate, the flavors of mixed red berries and the lively tannins add luscious texture throughout the mid-palate, balanced with perfectly integrated acidity. Its long finish reveals spicy undertones and a superb freshness that will allow it to age beautifully for many years.