GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol......13.3% by volume Fermentation....slow and cold; 5-6 weeks; indigenous yeast in stainless steel tanks Harvest date Sept. 16 - Oct. 24, 2022 Sugar.....22.8° Brix (average) Bottling dateMarch 2023 Release date.....April 1, 2023 Total acid6.3 g/L pH3.28 Production1,522 (12/750 ml.) Blend42% Cab. Sauvignon 33% Zinfandel 20% Merlot 4% Cabernet Franc 1% Sauvignon Blanc



Winemaker's Notes: To craft this Napa Valley Rosé, we relied on the traditional saignée method, allowing freerun juice to drain out of the tank after one to five hours of skin contact. The juice was kept cool during its five to six weeks of fermentation to capture the maximum expression of fresh aromas and flavors. Similar to Provence, Napa has a Mediterranean climate, so we had southern France's chilled Rosés in mind when creating this refreshing wine that shines whether you're pairing it with food or drinking it alone.

VINTAGE: The 2022 growing season was yet another in a string of drought years. Though our yearly rainfall was only slightly lower than average, the bulk of that rain came in October and December of 2021, while the spring of 2022 was uncharacteristically dry and gave way to a seasonably dry summer. This was followed by an intense heat wave during the first week of September, with temperatures soaring as high as 118 degrees Fahrenheit, causing a dramatic increase in our grape's sugar levels. We were patient with our harvest, however, and allowed cooler temperatures and normal sugar levels to return before picking.

VINEYARD: We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture, and they are certified organic.

THE WINE: This wonderfully, elegant, Provence style Rosé opens with aromas of fresh peach, strawberries, melon, pink grapefruit, and a hint of mint. On the palate it is vibrant, fresh and juicy with plenty of minerality followed by flavors of strawberry, apricot, and white peach. The wine has an intensely, fresh and flavorful finish with a lingering aftertaste of bright pink grapefruit.