

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....13.5% by volume
Fermentation....slow and cold; 5-6 weeks;
indigenous yeast in
stainless steel tanks
Harvest date.....Oct. 12 - Nov. 1, 2023
Sugar.....22.5° Brix (average)
Bottling dateApril 2024
Release date.....May 1, 2024
Total acid6.4 g/L
pH3.28
Production 1,500 (12/750 ml.)
Blend58% Cabernet Sauvignon
21% Zinfandel
16% Merlot
4% Cabernet Franc
1% Petit Verdot

Rosé *Miljenko's Selection*
2023 NAPA VALLEY • ESTATE GROWN

WINEMAKER'S NOTES: To craft this Napa Valley Rosé, we relied on the traditional *saignée* method, allowing free-run 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 winter months of the 2023 vintage brought the relief of heavy rains after three consecutive drought years, with precipitation up to 50% above Napa Valley averages. An usually cool spring delayed budbreak, and was followed by a moderately warm summer with no dramatic heat spikes, allowing the grapes to ripen beautifully. Harvest began in earnest by mid-September and carried on through the first of November, making this one of the longest growing seasons in the Grgich Hills Estate record.

VINEYARD: All our vineyards are certified regenerative organic, ensuring that all of our grapes are of the highest quality, and that we are responsible stewards of our environment.

THE WINE: This beautiful, elegant Rosé begins with aromas of fresh pluots, strawberries, juicy peaches and pears, all supported by hints of rosemary and blood orange. The flavors are a delightful mix of grapefruit, strawberry, peach and canary melon. The saline undertones and fresh acidity add a layer of interest, supported by subtle minerality, leading to a long and vibrant finish.