GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.7% by volume
Fermentation	indigenous yeast
Harvest date	October 4-12, 2005
Sugar	25.1° Brix (average)
Bottling date	July 16, 2007
Release date	November 1, 2008
Total acid	5.8 g/L
pH	3.60
Time in oak	18 months
Type of oak	mixture of large and small French oak barrels; 30% new
Production	5,372 cases (12/750 ml.) 835 cases (12/375 ml.)
Blend	98% Merlot; 2% Petit Verdot

DEMETER CERTIFIED BIODYNAMIC®

2005 MERLOT

ESTATE GROWN • NAPA VALLEY

VINTAGE: Our Napa Valley grapes benefited from a long, cool growing season in 2005. The year began with heavy rains and then a spell of 80-degree weather in early March triggered budbreak. The generally cool summer allowed the grapes to ripen smoothly and completely, without any major heat spikes to confuse them.

VINEYARD: We blended Merlot grapes from four of our organically-grown estate Napa Valley vineyards with a small amount of Petit Verdot, which added a floral note and gives the blend a backbone of tannins for long-term aging. The majority of our Merlot grapes come from our cool American Canyon and Carneros vineyards, which contribute bright fruit and structure while the Merlot from our warmer vineyards in Yountville and Calistoga add texture and elegance. By blending wine from four distinctive growing regions within Napa Valley, we crafted a complex, balanced Merlot.

THE WINE: This is a Cabernet lover's Merlot! We co-fermented a splash of Petit Verdot with the Merlot to fully integrate the tannins, creating a full-bodied Merlot that will gain in complexity and silkiness with age. Mouth coating flavors of plums, black tea and cocoa powder are backed with a nice tannin structure to make this a perfect wine with beef tenderloin, rack of lamb or barbecued pork.

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