GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.5% by volume
Fermentationindigenous yeast
Harvest dateSept. 5 - Oct. 10, 2008
Sugar25° Brix (average)
Bottling dateJune 8, 2010
Release dateWinter 2012
Total acid6.0 g/L
pH3.52
Time in oak18 months
Type of oakmixture of large and
small French oak
barrels; 30% new
Production3,117 cases (12/750 ml.)
Blend100% Merlot

2008 MERLOT

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VINTAGE: From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, but then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. The lack of rain reduced the yield but created concentrated flavors.

VINEYARD: Committed to natural winegrowing and sustainability, we farm our five estate vineyards without artificial fertilizers, pesticides or herbicides, and they are certified organic and Biodynamic[®]. We blended Merlot grapes from our vineyards in four distinctive growing regions within Napa Valley, creating a complex, balanced wine that is more than the sum of its parts.

THE WINE: This is a Cabernet lovers' Merlot! With wonderful complex aromas of cranberries, cedar and toasted hazelnuts, this wine's firm tannins and food-friendly acidity make it the perfect partner with beef tenderloin, rack of lamb or roasted pork.