GRGICH HILLS ESTATE
NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.8% by volume
Fermentation	indigenous yeast
Skin contact	average 22 days
Harvest date	October 5-23, 2010
Sugar	25.2° Brix (average)
Bottling date	May 8, 2012
Release date	Fall 2014
Total acid	6.1 g/L
pH	3.49
Time in oak	18 months
Type of oak	mixture of large and small French oak barrels; 30% new
Production	3,006 cases (12/750 ml.)
Blend	100% Merlot

2010 MERLOT
ESTATE GROWN • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring brought below-average temperatures with above-average rain, pushing back budbreak by two weeks. The cool temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought welcomed warmth to ripen grapes to full maturity.

VINEYARD: This cool climate Merlot comes from our vineyards in southern Napa Valley grown within sight of the San Francisco Bay. We blended in a small amount of Merlot from our warmer upper Napa Valley vineyards to craft a complex, balanced wine. 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®.

THE WINE: This is a multifaceted Merlot: forest strawberries, spiced plums and anise with a velvety texture that make your taste buds ask for more! The wine's firm tannins and vibrant acidity create the perfect partner with beef tenderloin, rack of lamb or roasted pork.

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