

GRGICH HILLS ESTATE

NAPA VALLEY

INAUGURAL RELEASE!

Our *Miljenko's Selection* tier showcases the unique characteristics of a varietal from specific vineyard blocks selected by Mike Grgich. Clones, rootstock and farming are matched with the distinctive growing conditions of each site.



WINEMAKER'S NOTES

Alcohol..... 14.5% by volume
Fermentation..... indigenous yeast;
3 weeks of skin contact
Harvest date..... October 23, 2012
Sugar 24.7° Brix (average)
Bottling date..... April 4, 2014
Release date..... October 2015
Total acid 5.6 g/L
pH 3.74
Time in oak..... 18 months
Type of oak..... 100% French oak
80% new barrels
Production..... 485 cases (12/750 ml.)
Blend 100% Cab. Sauvignon

Miljenko's Selection
2012 CABERNET SAUVIGNON
RUTHERFORD

VINTAGE: We enjoyed a wonderful growing season from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days with no nasty heat spikes. Thanks to the excellent weather, the longer-than-average growing season produced perfectly balanced and ripe grapes.

VINEYARD: These grapes were grown at Austin's Vineyard, home to our winery in the heart of the Rutherford viticultural area, one of the world's preeminent sites for Cabernet Sauvignon. Its loamy soils and sunny, warm days create an elegant wine with red fruit flavors and smooth tannins. We farm our vineyards naturally and they are certified organic.

THE WINE: This 100% Cabernet Sauvignon demonstrates the distinctive finesse and bright flavors of the famed "Rutherford Dust." To capture the fruit's wonderful aromas and structure, we fermented the grapes with indigenous yeast at moderate temperatures that allows the wine to gain flavors and color from extended skin contact. After blending, the wine spent another year and half in barrel to completely harmonize the flavors before bottling. The wine's elegant, voluptuous ripe black fruits and cocoa flavors wrapped in smooth tannins are perfect for savory dishes such as braised beef, grilled rack of lamb or mushroom pizza.