GRGICH HILLS

EIGHT GOLD MEDALS!
2004 VinoChallenge
2004 Amenti del Vino
2004 L.A. County Fair
2004 International Eastern
2005 San Francisco Chronicle
2004 Reno Rotary Foundation
2004 Taster's Guild International
2004 Atlanta International Wine Summit

DOUBLE GOLDS!
2005 Florida State Fair
2004 Taster's Guild Consumers'

BEST OF CLASS
+BEST CABERNET SAUVIGNON
2004 L.A. County Fair

2000
CABERNET SAUVIGNON
Napa Valley

Winemaker's Notes

Alcohol	13.9% by volume
Fermentation	stainless steel tanks
Harvest date	October 4-20, 2000
Sugar	24.4∞Brix
Bottling date	February 2003
Release date	March 2004
Residual sugar	0.02%
Total acid	6.5 g/L
pH	3.40
Time in oak	2 years
Type of oak	80% French 20% American 80% new
Case production	14,771
Blend	90% Cab. Sauvignon, 8% Merlot, 2% Cabernet Franc

With a cool growing season, the 2000 grape harvest was a bit later than usual, enabling us to pick our Cabernet grapes in mid-October. This additional time on the vine allowed the grapes to develop intense varietal character and exceptional quality.

In the nose, you will notice a generously scented Cabernet fragrance of ripe black fruit, cassis, and cedar. As you indulge in your first sip, a fullness of texture prepares you for a big, ripe, and opulent wine. Your palate will not be disappointed! This young, robust Cabernet has excellent structure and balance, demanding your attention with its strong and exciting personality. The lingering tannins suggest that this Cabernet will be a welcome addition to your cellar, where it will continue to develop even more complexity and elegance over the years.

SANTÉ - Holiday 2004

Intense nose of mint, cassis, bourbon, and molasses leads to very polished tannins and intense flavors of dark plum, blackberry, rich oak, and smoke on the palate; very long, dense finish. Barbecued pork.

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