GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

2011 CABERNET SAUVIGNON

ESTATE GROWN • NAPA VALLEY

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding but, in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom, and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage fashioned elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

VINEYARD: Our Yountville Vineyard forms the heart of our Napa Valley Cabernet Sauvignon, with our Rutherford and Calistoga vineyards rounding out the blend. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic[®]. The result is a full-bodied, elegant Cabernet Sauvignon with pure flavors and a pronounced sense of place.

THE WINE: We believe in minimal intervention, fermenting the grapes with indigenous yeast at moderate temperatures that allows the wine to gain flavors and color from extended skin contact. Each lot is aged separately for several months, and then blended to create a wine that is more complex than the individual parts. After blending, the wine spent another year and half in barrel to completely harmonize before bottling.

Our Cabernet is rich with aromas of balsamic glazed figs, dried rose petals and a touch of green peppercorns. Smooth and rich on the palate with a persistent finish, this wine is the perfect partner with grilled steak, rack of lamb or roasted duck.