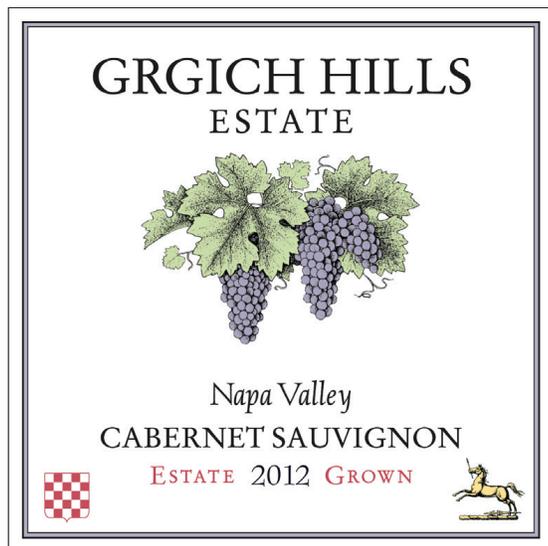


GRGICH HILLS ESTATE

NAPA VALLEY



2012 CABERNET SAUVIGNON

ESTATE GROWN • NAPA VALLEY

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: Our Yountville vineyard forms the heart of our Napa Valley Cabernet Sauvignon, with grapes from 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. 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 winemaking, fermenting the grapes with indigenous yeast at moderate temperatures that allow 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-a-half in barrel to completely harmonize before bottling.

The wine's complex aromas of black fruits, rich leather and nuances of violets burst out of the glass. Its full-bodied, rich mouthfeel carries these flavors for a long, lingering finish that loves a good grilled steak, rack of lamb or roasted duck.

WINEMAKER'S NOTES

Alcohol..... 14.7% by volume
Fermentation.... indigenous yeast;
4 weeks of skin contact
Harvest date..... October 12-21, 2012
Sugar 24.7° Brix (average)
Bottling date..... June 17, 2014
Release date..... June 2015
Total acid 5.6 g/L
pH 3.77
Time in oak 21 months in French oak
Type of oak..... 60% new French oak
Production..... 16,264 cases (12/750 ml.)
Blend 85% Cabernet Sauvignon
8% Merlot
3.5% Petit Verdot
3.5% Cabernet Franc