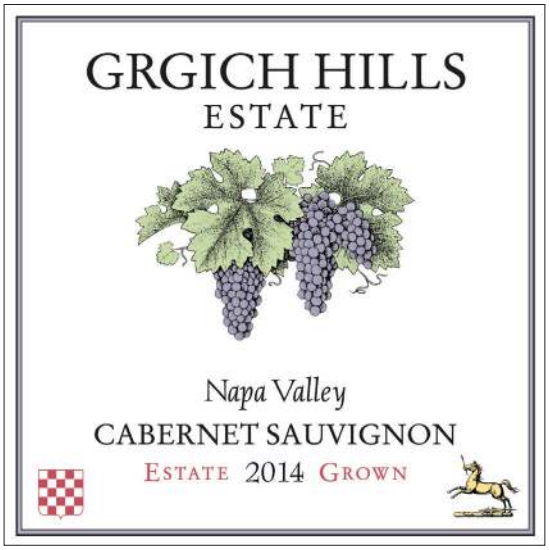
# GRGICH HILLS ESTATE
NAPA VALLEY

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| Alcohol | 14.5% by volume |
| Fermentation | indigenous yeast; 4 weeks of skin contact |
| Harvest date | September 16-23, 2014 |
| Sugar | 24.5° Brix (average) |
| Bottling date | June 10, 2016 |
| Release date | July 2017 |
| Total acid | 6.0 g/L |
| pH | 3.52 |
| Time in oak | 21 months in French oak |
| Type of oak | 60% new French oak |
| Production | 15,282 cases (12/750 ml.) |
| Blend | 79% Cabernet Sauvignon<br>14% Merlot<br>4.5% Petit Verdot<br>2.5% Cabernet Franc |

## 2014 CABERNET SAUVIGNON
ESTATE GROWN • NAPA VALLEY

**WINEMAKER'S NOTES:** This wine's personality was formed through the warm and dry growing season. The grape seeds naturally turned ultra-ripe early, creating an ethereal wine with fine-grain tannins. Acids were higher than in 2013, preserving the wine's freshness. While our 2014 is not as structured as the 2013, the vintage is very lush and approachable.

**VINTAGE:** For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near-drought conditions. Budbreak came slightly early and the modest temperatures through the growing season helped preserve moisture. July's relatively low temperatures, coupled with high relative humidity, slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

**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:** 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.

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