

GRGICH HILLS



GOLD MEDAL!
1994 New World International
Wine Competition

**PLUS
FIVE OTHER MEDALS!**
1991 Grand Harvest Awards
1993 American Wine Society
1992 Grand Harvest Awards
1994 National Orange Show
1993 American Wine Championships

1988

CABERNET SAUVIGNON

Napa Valley

THE 1988 VINTAGE experienced a relatively warm summer season which brought the grapes to their full physiological maturity earlier than usual. Also, drought conditions once again exerted an influence on the grapes, and, at harvest, we noticed that the yield was not only lower, but that the Cabernet grapes were smaller. Smaller berries naturally produce a richer wine with more Cabernet character.

After blending with 7% Merlot to enhance the body and 5% Cabernet Franc to add another dimension of fruit, we gently aged this wine in both French and American oak barrels for two years. The wine then underwent further aging in our temperature-controlled warehouse for another two years. This extra time in the bottle allowed varietal and oak flavors to "harmonize", developing a complex and luscious wine which we are pleased to offer to you.

The full-bodied, rich, lively fruit flavors, along with good acidity and soft tannins, have resulted in a long, pleasing finish in this 1988 Cabernet Sauvignon.

92

Score

The Baxevanis
AMERICAN
WINE REVIEW
March 1, 1994

"Blended with 7% Merlot and 5% Cabernet Franc, this wine is a product of low yields and exceptionally small berries yielding a big, rich, full-bodied libation that satisfies anyone with a love for spicy, uncompromising Cabernet. The wine, aged for two years in French and American oak and bottle aged for another two years prior to release. It invokes a very dark color, powerful tannins, and a big, omnipotent structure that would extend its longevity to the next century. When fully mature this bottle will be a sensational restaurant offering."



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