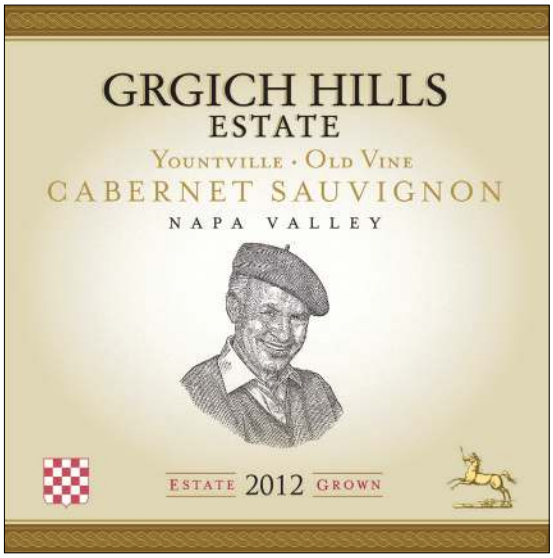
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol	14.6% by volume
Fermentation	3-4 weeks of skin contact
Harvest date	October 4-21, 2012
Sugar	25° Brix (average)
Bottling date	July 22, 2014
Release date	November 2016
Total acid	5.7 g/L
pH	3.74
Time in oak	23 months
Type of oak	100% French oak; 80% new barrels
Blend	92% Cab. Sauvignon 6% Petit Verdot 2% Cabernet Franc
Production	1,448 cases (12/750 ml.)

YOUNTVILLE • OLD VINE

2012 CABERNET SAUVIGNON

ESTATE GROWN, NAPA VALLEY

VINTAGE: Napa Valley 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: We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. More than a half century old, these vines have developed a root system that reaches deep into the subsoil to access all of the available nutrients. They produce fewer grapes at this age but more concentrated, intense flavors that express a greater depth of *terroir* and complexity.

THE WINE: We relied on indigenous yeast for fermentation and then aged the wine in French oak barrels for 17 months before moving the wine to large oak casks for six months just before bottling to achieve the perfect level of oak. This is a full-bodied and well balanced Cabernet Sauvignon with rich flavors of blackberries, black licorice and a hint of allspice with a long, seductive finish.

Having the patience to cellar this wine will reward you in the glass years from now. Serve with simply roasted meat dishes or all by itself to fully enjoy the wine's complex flavors.

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