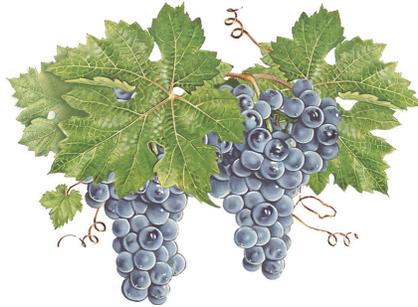


GRGICH HILLS



YOUNTVILLE SELECTION
 CABERNET SAUVIGNON
Napa Valley
 ESTATE 2002 GROWN

VINTAGE: The 2002 vintage saw frost in April and then summer brought a long, mild growing season with warm days and cool nights—perfect for fine winegrowing. In late September and early October we experienced some heat spikes that sped up harvest. By carefully monitoring the grape maturity, we picked the grapes when they were perfectly ripe.

VINEYARD: The Cabernet Sauvignon in our vineyard, just north of the town of Yountville, is planted to the Inglenook clone on St. George rootstock. Our prestigious Yountville Selection comes from the oldest vines in the vineyard, planted in 1959, which yield a meager two tons an acre. Deeply rooted in rocky soil, these vines produce small berries in loose clusters that are packed with intense flavors. We dry farm and organically grow the grapes to preserve those wonderful flavors in the wine.

THE WINE: Our Yountville Selection Cabernet Sauvignon is almost dark as ink with earthy aromas of truffle, leather and blackcurrant with a chocolate and coffee finish. This full-bodied wine offers layers of texture and a perfect balance between acid, tannin and oak. Enjoyable upon release, this is a wine with structure that will benefit from decanting when young and will continue to gain complexity in the cellar. Serve with simply prepared roasted meat to allow all of this wine's flavors and textures to shine.

Winemaker's Notes

Alcohol	14.7% by volume
Fermentation.....	4-6 weeks of skin contact
Harvest date	Sept. 24 - Oct. 4, 2002
Sugar	25.5 degrees Brix
Bottling date	May 24, 2005
Release date	September 1, 2006
Total acid	6.2 g/L
pH	3.57
Time in oak.....	28 months
Type of oak.....	100% French; 80% new barrels
Production	552 cases(12/750 ml.) 90 cases ((6/1.5 L) 50 bottles (3L) 4 bottles (6L) 2 bottles (9L)
Blend	100% Cab. Sauvignon

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Wine & Spirits
 Dec. 2006

Built to age ten years or more, this cabernet shows little besides its tannic blast of power when first poured. Over the course of several days, the power shifts to fruitiness, its sweet ripeness held in check by earthy tannin. Vast and smoky, this will grow into a tremendously satisfying Napa Valley red.

**Quarterly
 Review of
 Wines**

23rd Annual California's Best of the Best - Summer 2007
 Big, rich, earthy, mouth-filling, blackberry, mineral and licorice flavors.



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