GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.9% by volume
Fermentation	4-6 weeks of skin contact
Harvest date	Sept. 26 - Oct. 9, 2003
Sugar	24.3° - 25.9° Brix
Bottling date	April 24, 2006
Release date	October 2007
Total acid	6.0 g/L
pH	3.7
Time in oak	27 months
Type of oak	100% French oak; 80% new barrels
Production	580 cases (12/750 ml.) 40 cases (6/1.5 L) 11 bottles (3 L) 2 bottles (6 L) 1 bottle (9 L)
Blend	100% Cab. Sauvignon

YOUNTVILLE SELECTION
2003 CABERNET SAUVIGNON
ESTATE GROWN • NAPA VALLEY

VINTAGE: Budbreak came early in 2003, followed by a cool and wet spring that slowed down development. After a long, steady growing season, a few heat spikes in September accelerated ripening, which were followed by days of cool weather, so we had a stop and go harvest. We started picking this small section of the vineyard the last week of September and we finally finished in the second week of October.

VINEYARD: In 2003, we began Biodynamic® farming, starting with the Cabernet Sauvignon vines that produce our prestigious Yountville Selection. The Inglenook clone had been planted on St. George rootstock in 1959 but suffered from red leaf virus. Wanting to preserve these ancient vines, we switched to Biodynamic farming and they immediately responded. The vines' new health allowed the grapes to reach full physiological ripeness, resulting in richer fruit flavors in the wine.

THE WINE: As with all of our wines, we relied on the vineyard's indigenous yeast for fermentation. We aged the wine in traditional French oak barrels until the last six months before bottling, when we moved it to large oak casks to achieve the perfect level of oak. A bit more fruit forward than previous Yountville Selections, this full-bodied Cabernet Sauvignon offers deep aromas of blackberry, black currants and black cherries. The wine's layers of texture and perfect balance between acid, tannin and oak ensure that it will continue to gain complexity in the cellar. Serve with roasted meat, aged cheeses or even dark chocolate for dessert.

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