GRGICH HILLS ESTATE

Napa Valley



WINEMAKER'S NOTES

Alcohol14.1% by volume
(accurate)
Fermentation4-6 weeks of skin
contact
Harvest dateOctober 19-25, 2011
Sugar24.7° Brix (average)
Bottling dateJuly 25, 2013
Release dateSeptember 2015
Total acid5.6 g/L
pH3.73
Time in oak23 months
Type of oak100% French oak;
80% new barrels
Blend82% Cab. Sauvignon;
14% Petit Verdot;
4% Merlot
Production 772 cases (12/750 ml.)

2011 CABERNET SAUVIGNON

Yountville Selection • Napa Valley

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding but, in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage fashioned elegant wines with great aromatics from the cool growing season.

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 less grapes with 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 6 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.