GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	14.9% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	October 8, 2005
Sugar	24.5° Brix (average)
Bottling date	May 23, 2008
Release date	October 1, 2008
Total acid	6.0 g/L
pH	3.89
Time in oak	29 months
Type of oak	assorted casks
Production	473 cases (12/750 ml.)
Blend	79% Petite Sirah; 21% Zinfandel

MILJENKO'S VINEYARD

2005 PETITE SIRAH

ESTATE GROWN • NAPA VALLEY

VINTAGE: This is the inaugural release of our limited production Petite Sirah. 2005 will be remembered for its long, cool growing season. The year began with heavy rains, and then a spell of 80-degree weather in early March triggered budbreak. The generally cool summer allowed the grapes to ripen smoothly and completely, without any major heat spikes to confuse them.

VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, which is certified organic and Biodynamic®, a holistic farming practice that uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. Biodynamic farming produces concentrated, complex flavors in the grapes. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards. Petite Sirah is also known as the French varietal Durif, which is a cross between the old French grape Peloursin and Syrah.

THE WINE: We used open-top fermentators to integrate oxygen with Petite Sirah's sturdy tannins and then aged the wine for almost three years in a mix of oak barrels sizes: 50% in foudors (large 600 gallon barrels), 25% in 164 gallon puncheons and the remaining 25% in neutral French barrels to soften and smooth the tannins. This is a blockbuster wine that will benefit from decanting an hour before serving. Blueberry, blackberry, roasted coffee and dark chocolate are followed by a hint of tea at the finish. Full bodied with firm tannins, this Petite Sirah will reward cellaring and is a great choice for grilled leg of lamb, portabella mushrooms and hearty cheeses.

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