

GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....15.1% by volume
 Fermentation...indigenous yeast;
 pressed off skins
 early to retain fruit
 character
 Harvest date....October 6, 2009
 Sugar25.2° Brix (average)
 Bottling date....July 11, 2012
 Release date.....December 2013
 Total acid5.8 g/L
 pH3.64
 Time in oak.....32 months
 Type of oak.....oak casks
 Production.....427 cases (12/750 ml.)
 Blend100% Petite Sirah

MILJENKO'S VINEYARD
2009 PETITE SIRAH
 ESTATE GROWN • NAPA VALLEY

VINTAGE: In 2009 Napa Valley received only two-thirds of its average rainfall for the third year in a row, which somewhat reduced the amount of grapes we harvested. Spring was essentially frost-free, and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest, a few days of heat insured perfect ripeness when we picked.

VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, a 34-acre parcel of land north of Calistoga overlooked by Miljenko "Mike" Grgich's home. This sunny and well-drained hillside is the perfect site to grow intensely flavored Petite Sirah. We farm this naturally, without artificial pesticides or herbicides, and the grapes are certified organic and Biodynamic®.

THE WINE: To preserve the fruit flavors, we maintained a cool fermentation and used open-top fermenters to integrate oxygen with Petite Sirah's sturdy tannins. We aged the wine for almost three years in a mix of oak barrels sizes: 50% in foudres (large 600 gallon barrels), 25% in 164 gallon puncheons and the remaining 25% in neutral French barrels to soften and smooth the tannins.

This 100% Petite Sirah has rich aromas and flavors of blueberry pie, black licorice and a hint of worn leather with polished tannins that will only become more complex and smoother with age. Match this substantial wine with well-spiced dishes, such as barbecued pork ribs, Moroccan tagines, Brazillian churrasco, and grilled tri-tip steak. This wine will benefit from decanting an hour before serving.