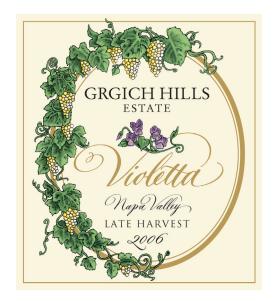
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.36	5% by volume
Fermentationindig	genous yeast
Harvest date Oct.	24 through
Nov.	30, 2006
Harvest sugar37.0°	Brix
Residual sugar 10 g	/100 ml.
Bottling dateMay	22, 2008
Release dateOcto	ber 1, 2008
Total acid7.5 g	/L
pH3.30	
Time in oak18 m	onths
Type of oak75%	new French
	25% seasoned
Fren	ch oak barrels
Production687	cases (12/375 ml.)
Blend a fie	eld blend of
Gew	ürztraminer,
Ries	ling, Sémillon,
	uvignon Blanc

2006 VIOLETTA, Late Harvest Estate Grown • Napa Valley

VINTAGE: 2006 was a cool vintage in general, starting with a wet winter and spring that delayed budbreak and led into a slow, even ripening of the grapes. Then, a heat spike in July helped the grapes catch up to a normal physiological ripeness, followed by an unusually cool August that allowed the grapes to completely ripen.

VINEYARD: This is the first vintage that Violetta is estate grown and bottled. The grapes were grown at our American Canyon Vineyard, which is certified organic and Biodynamic[®]. In the lowest spot of this cool vineyard, we've found the perfect conditions of low-lying fog to grow botrytis-affected grapes. In two small blocks we planted a field blend that's predominately Gewürztraminer and Riesling, plus some Sémillon and Sauvignon Blanc and nurtured it to encourage botrytis. Because of the unpredictable nature of botrytis, this wine takes a tremendous amount of work, including several passes to pick individual clusters as they become cloaked in the mold that creates this unique richness and flavors in a wine.

THE WINE: This late harvest wine is the result of botrytis, a beneficial mold that evaporates moisture while concentrating the flavor in the berry but yielding very little juice when we press the grapes. We fermented the thick, rich juice and then aged the wine in French oak to develop its subtle flavors and textures. Ripe white peaches, clover honey and toasted almonds are prominent in the nose and the wine's incredible depth coats the mouth with flavors that linger forever. This wine is perfect with fruit tarts, rich cheeses or serve it all by itself for dessert.