

# GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol.....13.5% by volume  
Fermentation.....indigenous yeast  
Harvest date.....November 2, 2012  
Harvest sugar 36° Brix (average)  
Residual sugar...14 g/100 ml.  
Bottling date.....January 20, 2014  
Release date.....July 1, 2014  
Total acid .....7.6 g/L  
pH .....3.26  
Time in oak.....18 months  
Type of oak.....75% new French  
oak; 25% seasoned  
French oak barrels  
Production.....1,984 cases (6/375 ml.)  
Blend ..... a field blend of  
Sauvignon Blanc,  
Riesling, and some  
Gewürztraminer

## 2012 VIOLETTA, LATE HARVEST ESTATE GROWN • NAPA VALLEY

**VINTAGE:** We enjoyed a wonderful vintage from start to finish in 2012. A gentle spring allowed for textbook flowering and fruit set, followed by a long procession of warm, sunny days. The moderate weather created the perfect conditions to produce Violetta, our first since the 2009 vintage.

**VINEYARD:** The grapes were grown at our American Canyon vineyard, which is certified organic. Carefully planting vines in the lowest spot of this cool vineyard, we've created the perfect conditions to capture the low-lying fog needed to grow botrytis-affected grapes. In two small blocks we planted a field blend that's predominately Sauvignon Blanc and Riesling with some Gewürztraminer, 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 wine.

**THE WINE:** Our classically-produced late harvest wine is the result of *Botrytis cinerea*, 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. Rich aromas of ripe pear, Mandarin orange and honeysuckle lead to a lingering, harmonious finish. Violetta is spectacular when paired with desserts that echo these flavors, such as fruit tarts, crème brûlée and rich cheeses, or serve it all by itself to end a special meal.