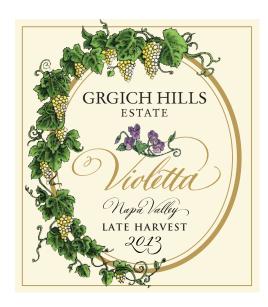
## GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol13.3% by volume	
Fermentationindigenous yeast	
Harvest dateOct. 15 - Nov. 18, 20	013
Harvest sugar38° Brix (average)	
Residual sugar15 g/100 ml.	
Bottling dateMarch 16, 2015	
Release dateFebruary 2016	
Total acid7.8 g/L	
pH3.13	
Time in oak18 months	
Type of oak75% new French	
oak; 25% seasoned	
French oak barrels	
Production 1,901 cases (6/375 ml	.)
Blend a field blend of	
Sauvignon Blanc,	
Riesling, and some	
Gewürztraminer	

## 2013 VIOLETTA, Late Harvest Estate Grown • Napa Valley

VINTAGE: We enjoyed a beautiful vintage in 2013 with consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. Harvesting Violetta required many passes through the vines and plenty of patience as we waited for *botrytis* to develop.

VINEYARD: The grapes were grown at our American Canyon vineyard, which is certified organic. Nestled in the lowest spot of this cool vineyard, we've discovered the perfect conditions of low-lying fog to grow botrytis-affected grapes. In two small blocks we planted a field blend that's predominantly 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.