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 10-28, 2005
Sugar	25.7° Brix average
Bottling date	December 12, 2006
Release date	October 1, 2007
Total acid	6.1 g/L
pH	3.75
Time in oak	12 months
Type of oak	large French oak casks
Production	5,500 cases (12/750 ml.) 325 cases (12/375 ml.) 10 cases (6/1.5 L)
Blend	98% Zinfandel 2% Petite Sirah

2005 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: 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. Mildew was not a problem for us as in some cool years due to our Biodynamic® farming practices.

VINEYARD: We grow our Zinfandel using organic and Biodynamic farming techniques at our estate vineyard in Calistoga, nestled in the northern tip of Napa Valley. The reddish soils here are gravelly loam that provide excellent drainage and the cloudless days and cool nighttime temperatures are perfect for sun-loving Zinfandel. The vines are head pruned to protect the grapes from sunburn. All of these factors contribute to produce concentrated, complex flavors in the wine.

THE WINE: We age our Zinfandel in large oak casks so the flavors are well integrated but not overwhelmed by oak. The result is an irresistible mix of strawberries and raspberries with a hint of allspice that keeps evolving as the wine sits in the glass. Nicely balanced between acidity and alcohol, this medium-bodied Zinfandel's forward fruit and soft tannins make it a great match with grilled meats, pizza and pastas with tomato sauce.

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