

# GRGICH HILLS ESTATE

NAPA VALLEY



## 2007 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** We were blessed with a long, dry growing season in 2007. The warm spring brought early budding and bloom, followed by a relatively cool summer that allowed even ripening on the vine and then a heat spike at the end of August that jump-started harvest. Because we received only 60 percent of our normal precipitation, the grapes were smaller, reducing yield but giving us concentrated flavors.

### WINEMAKER'S NOTES

Alcohol.....14.9% by volume  
Fermentation...indigenous yeast;  
pressed off skins  
early to retain fruit  
character  
Harvest date....Sept. 12<sup>th</sup> through  
Oct. 1, 2007  
Sugar .....25.5° Brix (average)  
Bottling date....December 9, 2008  
Release date....March 15, 2010  
Total acid .....5.9 g/L  
pH .....3.75  
Time in oak.....15 months  
Type of oak.....large French oak  
casks  
Production.....7,203 cases (12/750 ml.)  
800 cases (12/375 ml.)  
15 cases (6/1.5 L)  
Blend .....95% Zinfandel  
5% Petite Sirah

**VINEYARD:** We grow our Zinfandel at our vineyard in Calistoga, which is certified organic and Biodynamic®. Nestled in the northern tip of Napa Valley, the vineyard's gravelly loam provides 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 combine to produce concentrated, complex flavors in the wine.

**THE WINE:** We co-fermented the Zinfandel with a touch of Petite Sirah to add complexity and structure and then aged the wine in large oak casks so the flavors are well integrated but not overwhelmed by oak. Classic Zinfandel flavors of strawberries, raspberries and plums make this wine the perfect match for grilled meats, thin crust pizza and pastas with tomato sauce.

