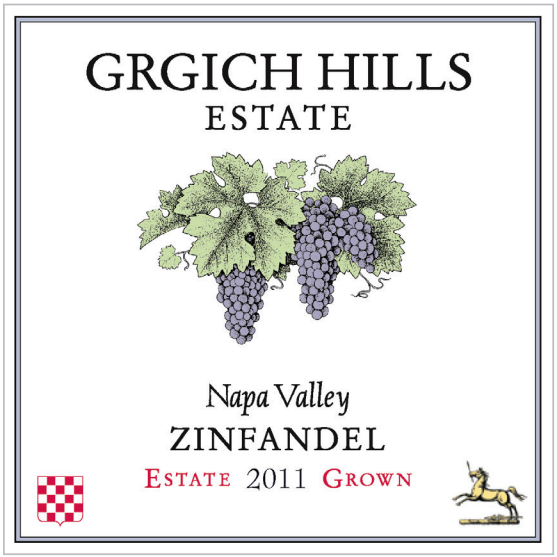
GRGICH HILLS ESTATE
NAPA VALLEY



WINEMAKER'S NOTES

Alcohol	14.5% by volume
Fermentation	indigenous yeast; pressed off skins early to retain fruit character
Harvest date	October 13-19, 2011
Sugar	25° Brix (average)
Bottling date	March 12, 2013
Release date	Fall 2014
Total acid	5.5 g/L
pH	3.78
Time in oak	15 months
Type of oak	large French oak casks
Production	7,370 cases (12/750 ml.)
Blend	98% Zinfandel 2% Petite Sirah

2011 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding but, in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, this vintage fashioned elegant wines with great aromatics, and the lower level of sugars from the cool growing season translated into lower alcohol.

VINEYARD: Our 34-acre vineyard in Calistoga is the warmest of our five vineyards and the sole source of our Zinfandel. Its northeast exposure catches abundant morning sun but is shaded from the hot late afternoon sun, and combined with the vineyard's gravelly loam soils, this forms the perfect spot to grow this varietal. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

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. This food-friendly Zinfandel's pure flavors of strawberries, raspberries, and a hint of white pepper make it the perfect match for grilled meats, lasagna, pizza topped with tomato sauce and beef stews.

P.O. Box 450 • 1829 St. Helena Hwy. • Rutherford, CA 94573
Tel: (707) 963-2784 • Fax: (707) 963-8725 • www.grgich.com