

GRGICH HILLS ESTATE

NAPA VALLEY



Miljenko's Old Vines
2005 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

WINEMAKER'S NOTES

Alcohol..... 14.9% by volume
Fermentation...two weeks of skin
 contact
Harvest date....October 8, 2005
Sugar 26.9° Brix
Bottling date....May 24, 2007
Release date....March 2008
Total acid6.5 g/L
pH3.7
Time in oak 14 months
Type of oak.....600 gallon French
 oak puncheons
Production.....453 cases (12/750 ml.)
 10 cases (6/1.5 L)
Blend95% Zinfandel
 5% Petite Sirah

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.

VINEYARD: This is the first year that our Miljenko's Old Vines Zinfandel is certified Biodynamic®, a holistic farming practice that uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. We've found that Biodynamic farming produces concentrated, complex flavors in the grapes. Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga, which is the warmest of our five vineyards. Calistoga's long days of sunlight and warmth plus the vineyard's gravelly loam soils combine to form the perfect spot to grow Zinfandel. The few rows of the vineyard that produce this wine were planted more than 100 years ago.

THE WINE: We co-fermented our Zinfandel grapes with five percent Petite Sirah to give the wine a bit more color and structure, then aged it in large puncheons so that the oak supports but doesn't hide the concentrated aromas created by our old vines. This rich, exuberant wine is packed with black cherry, black licorice and a hint of aromatic spice with a long, firm finish. The wine's spicy fruit and fine balance of acid and tannins make it perfect for flavorful dishes such as a lamb stew, grilled Italian sausages or pungent cheeses.