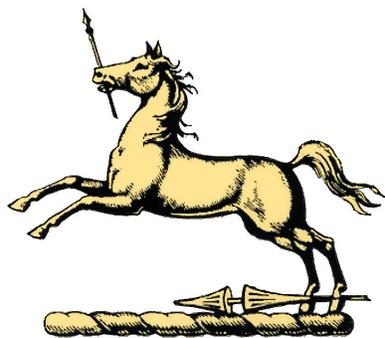


GRGICH HILLS

GOLD MEDALS!
1996 World Wine Championships
1996 Tennessee Int'l. Wine Festival



1993 JOHANNISBERG RIESLING

Late Harvest

The grapes for this special wine were picked at an average of thirty-one degrees Brix with almost 90% of the fruit being covered with the "noble mold" (*Botrytis*). Cold-fermentation helped to preserve the fresh fruity character while aging in new oak barrels for four months added more depth of flavor and complexity. This resulted in an intensely perfumed wine; a nectar of lush fruity flavors; a hummingbird's delight of ripe peaches, pears and apricots so delicious you can't stop drinking it! Residual sugar is 12%.

Since weather conditions from year to year aren't always favorable for producing such a wine, we must patiently wait for just the right conditions to prevail, and our patience was rewarded in 1993. The only problem was the limited production of this wine so buy it soon! It is available in both 750 ml. and 375 ml. bottles with a specially-designed label . . . ideal for gift-giving.

Wine & Spirits

American New Releases

by Robert Finigan - June 1995

95 This wine is simply one of the most glorious California rieslings I've ever experienced. From its green-gold color through its floral aromas to the flavors tinged so brilliantly with the classic honey and tobacco of the grand German beerenauslesen, this wine sings. As always with classic rieslings in this style, the sweetness/acid balance is just about ideal, and the finish is long and luscious.

American Wine Review

The Baxevanis

May 1, 1995

90 Deep golden yellow with a typical nose of mature "bread", this excellent wine is sure to please those with a sweet tooth. There is plenty of flavor, good balance, no bitterness, and the best of all, real elegance, and an absence of a cloying sensation. Grapes were picked with an average 31 Brix and the wine has a residual sugar content of 12%.

Wine Enthusiast

July 1996

90 Deep gold with a faint green tint. Full-bodied. Moderate acidity. Lots of fruit. Heavily oaked. Sweet. Peaches, caramel, baked apples. Sweetly concentrated, with complex orchard fruits peeking through an oily, well oaked structure. Practically overpowering and blessed with a remarkably long finish.



GRGICH HILLS CELLAR

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