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 3-10, 2013
Sugar	24.9° Brix (average)
Bottling date	June 10, 2015
Release date	September 2016
Total acid	6.0 g/L
pH	3.76
Time in oak	20 months
Type of oak	French oak casks
Production	649 cases (12/750 ml.)
Blend	89% Petit Verdot 11% Cabernet Sauvignon

Miljenko's Selection

2013 PETIT VERDOT

YOUNTVILLE

VINTAGE: We enjoyed a beautiful vintage in 2013 with consistent sunshine and moderate temperatures that grapes love. After a wet start to winter in 2012, spring was warmer than usual, triggering an early bud break and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights produced healthy vines. We started harvesting about two weeks earlier than usual, and we never seemed to stop with grapes coming in at a steady pace.

VINEYARD: The small block of Petit Verdot in our Yountville vineyard is enhanced by the few rows of Petit Verdot in our Rutherford vineyard, just a few miles away. Both vineyards enjoy consistent sunshine and a well-drained mixture of gravel, clay and loam that produce complex, ripe flavors. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: We maintain a cool fermentation temperature to preserve the rich fruit flavors and rely on open-top tanks to integrate oxygen with Petit Verdot's hardy tannins. We aged the wine for almost two years in French oak barrels to allow the wood's harmonizing toast flavors to enhance the fruit.

This wine will benefit from decanting an hour before serving. Its opulent aromas and flavors of luscious blackberries, soft leather and hints of violets continue to become more complex in the glass. Match the wine's hardy flavors and sturdy tannins with grilled rib eye steak, wild game or aged Stilton cheese.

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