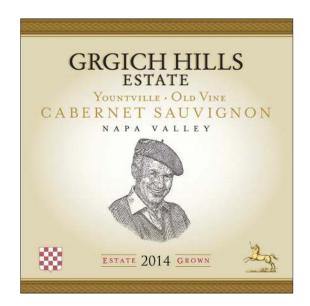
GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol14.5% by volume
Fermentation3-4 weeks of skin
contact
Harvest dateOctober 1, 2014
Sugar24.6° Brix (average)
Bottling dateJuly 2016
Release dateFebruary 2019
Total acid5.8 g/L
pH3.55
Time in oak22 months
Type of oak100% French oak;
50% new barrels
Blend82% Cab. Sauvignon
9% Petit Verdot
6% Cabernet Franc
3% Merlot
Production629 cases (12/750 ml.)

YOUNTVILLE • OLD VINE 2014 CABERNET SAUVIGNON

ESTATE GROWN, NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near drought conditions. Bud break came early, and the modest temperatures throughout the growing season helped preserve moisture. July's relatively low temperatures, coupled with relatively high humidity, slowed down sugar accumulation to achieve perfect ripeness with lower alcohol. Harvest started and ended about two weeks earlier than normal, producing superb quality.

VINEYARD: We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. More than a half century old, these vines have developed a root system that reaches deep into the subsoil to access all the available nutrients. They produce fewer grapes at this age but more concentrated, intense flavors that express a greater depth of *terroir* and complexity.

THE WINE: The wine is a luscious, deep ruby red in the glass. It displays aromas and flavors of sweet cherry, red currant and citrus flower with savory undertones of forest floor, laurel and thyme. The tannins are smooth but firm with great density on the back palate. Notes of tobacco, bay leaf and cocoa complement the long finish.