## GRGICH HILLS ESTATE





## WINEMAKER'S NOTES

Alcohol.....14.5% by volume Fermentation...indigenous yeast Skin contact....average 22 days Harvest date .... Sept. 15 - Oct. 8, 2014 Sugar ......25° Brix (average) Bottling date....April 4, 2016 Release date..... January 2018 Total acid ......5.9 g/L pH ......3.42 Time in oak..... 18 months Type of oak.....French oak 60-gallon barrels; 30% new; 70% neutral Production ....... 3,235 cases (12/750 ml.) Blend ......100% Merlot

## 2014 MERLOT ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley experienced an exceptional vintage, aided by near drought conditions. Budbreak came slightly early, and the modest temperatures through the growing season helped preserve moisture. July's relatively low temperatures, coupled with high relative 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:** This cool climate 100% Merlot is grown in our vineyards in southern Napa Valley, within sight of the San Francisco Bay. We blended in a small amount of Merlot from our warmer upper Napa Valley vineyards to craft a complex, balanced wine. Committed to natural winegrowing and sustainability, we farm our five estate vineyards without artificial fertilizers, pesticides or herbicides, and they are certified organic.

THE WINE: This is a Cabernet lover's Merlot! Its bright flavors of strawberries, cherries, licorice and a hint of coffee are wrapped in a velvety texture that keep your taste buds asking for more! The wine's firm tannins and vibrant acidity create the perfect partner with beef tenderloin, rack of lamb, duck and barbecued pork.