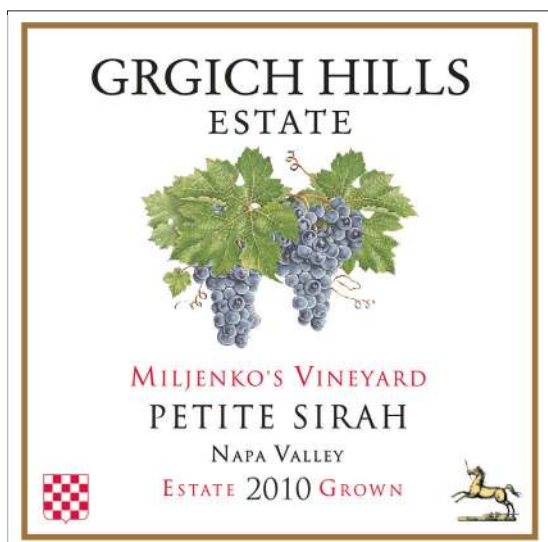


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....14.7% by volume
Fermentation...indigenous yeast;
pressed off skins
early to retain fruit
character
Harvest date....October 14, 2010
Sugar25.9° Brix (average)
Bottling date....March 22, 2013
Release date.....December 2014
Total acid5.8 g/L
pH3.71
Time in oak.....32 months
Type of oak.....oak casks
Production.....448 cases (12/750 ml.)
Blend100% Petite Sirah

MILJENKO'S VINEYARD
2010 PETITE SIRAH
ESTATE GROWN • NAPA VALLEY

VINTAGE: Cool and long sum up the 2010 growing season. Spring brought below average temperatures with above average rain, pushing back budbreak by two weeks. The moderate temperatures continued into summer allowing for steady but slow grape ripening until a series of heat spikes brought welcomed warmth to ripen grapes to full maturity in October.

VINEYARD: The grapes for this wine were grown at Miljenko's Vineyard, a 34-acre parcel of land north of Calistoga overlooked by Miljenko "Mike" Grgich's home. This sunny and well-drained hillside is the perfect site to grow intensely flavored Petite Sirah. We farm naturally, without artificial pesticides or herbicides, and the grapes are certified organic.

THE WINE: To preserve the fruit flavors, we maintained a cool fermentation and used open-top fermentors to integrate oxygen with Petite Sirah's sturdy tannins. We aged the wine for almost three years in neutral oak barrel: 50% in foudres (large 600-gallon barrels), 25% in 164-gallon puncheons and the remaining 25% in neutral French barrels to soften and smooth the tannins.

This 100% Petite Sirah's opulent aromas and flavors of ripe blackberries, baking spices, and sandalwood continue to become more complex in the glass. Match this wine's generous flavors with well-spiced dishes such as barbecued pork ribs, Moroccan tagines, Brazilian churrasco and grilled tri-tip steak. This wine will benefit from decanting an hour before serving.