

# GRGICH HILLS



2002

## ZINFANDEL

*Napa Valley*

2002 was a grape-grower's dream, and this Zinfandel shows why. A long, mild growing season with unseasonably cool nights kept the grapes ripening slowly and evenly while retaining good acidity. The end of September brought warm weather that concentrated the colors and flavors, and also condensed the yield slightly. Overall, the balance of acid, sugar, and phenolics in the grapes was fantastic.

This Zin displays wonderful varietal aromas of jammy blackberry and raspberry complemented by black pepper and cloves.

These flavors carry through to the palate, joined by spice and a hint of leather. The full-bodied fruit is balanced by ripe tannins and brisk acidity—the key to a food-friendly wine. The spice and black pepper make this Zinfandel a wonderful complement to almost anything on the grill, along with roast pork tenderloin or pasta puttanesca. Enjoy!

### Winemaker's Notes

Alcohol ..... 14.5% by volume  
Fermentation ..... 2 weeks  
Harvest date ..... Sept. 21 - Oct. 8, 2002  
Sugar ..... 24.9 degrees Brix  
Bottling date ..... March 2004  
Release date ..... April 1, 2005  
Residual sugar ..... Dry  
Total acid ..... 6.3 g/L  
pH ..... 3.56  
Time in oak ..... 13 months  
Type of oak ..... 2-year-old  
  French and American  
Case production .... 8,160  
Blend ..... 93% Zinfandel  
  7% Petite Sirah

### EXCEPTIONAL!

92  
points

Brilliant ruby red-violet hue. Red raspberry, purple iris, peppermint and clove aromas. Medium-full with very good concentration, this has impressive ripeness and spice in harmony with youthful tannins and subtle oak. - 2005 Beverage Testing Institute



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