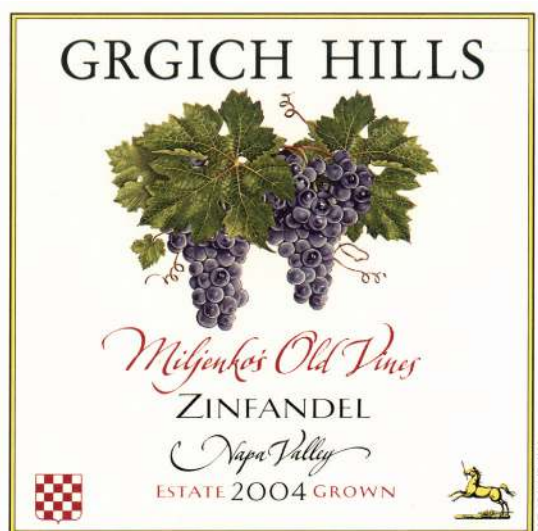


GRGICH HILLS ESTATE

NAPA VALLEY



WINEMAKER'S NOTES

Alcohol.....15.1% by volume
Fermentation...indigenous yeast;
2 weeks of skin
contact
Harvest date....Sept. 24, 2004
Sugar25.9° Brix
Bottling date....April 23, 2006
Release date.....August 2007
Total acid5.8 g/L
pH3.69
Time in oak14 months
Type of oak.....600 gallon French
oak puncheons
Production.....454 cases (12/750 ml.)
11 cases (6/1.5 L)
Blend100% Zinfandel

Miljenko's Old Vines
2004 ZINFANDEL
ESTATE GROWN • NAPA VALLEY

VINTAGE: 2004 started early and finished early. Most of the summer benefited from moderate temperatures, then a heat spell in late August pushed harvest into overdrive so we enjoyed an early and short harvest. These conditions produced clusters of perfectly ripe, small berries with concentrated flavors.

VINEYARD: Miljenko "Mike" Grgich's home overlooks our 34-acre vineyard in Calistoga. The warmest of all five of our vineyards, the reddish soils here are gravelly loam that provide excellent drainage and are perfect for sun-loving Zinfandel. The few rows of the vineyard that produce this wine were planted more than 100 years ago. We dry farm and organically farm the vines to produce concentrated, complex flavors in the grapes. We are completely estate grown, meaning we control the entire winemaking process from growing to bottling.

THE WINE: Since we began in 1977 we have earned a reputation for producing elegant wines with quality, consistency and longevity. We believe winemaking is an art, not just a science. We've found aging the wine in larger puncheons helps bring out the best in this Zinfandel. Concentrated aromas of rose petals, anise, blackberry and black peppercorns jump out of the glass. The wine's structured body unfolds in the mouth with a long, smooth finish. Its spicy fruit and fine balance of acid and tannins make it perfect for flavorful dishes such as lamb chops, sausages, duck confit and aged cheeses.