GRGICH HILLS ESTATE

NAPA VALLEY

WINEMAKER'S NOTES

Alcohol	15.9% by volume
Fermentation	two weeks of skin contact
Harvest date	October 18, 2011
Sugar	26.3° Brix (average)
Bottling date	March 22, 2013
Release date	March 2015
Total acid	5.8 g/L
pH	3.80
Time in oak	16 months
Type of oak	600-gallon French oak puncheons
Production	381 cases (12/750 ml.)
Blend	100% Zinfandel

Miljenko's Old Vines 2011 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

VINTAGE: Thanks to cool weather and unexpected rains, 2011 was a demanding but, in the end, rewarding vintage for us. The wet winter and spring delayed the start of bloom and then cool temperatures slowed grape development, pushing the start of harvest back by two weeks. More reminiscent of France than Napa Valley, the cool growing season fashioned elegant wines with great aromatics.

VINEYARD: Miljenko "Mike" Grgich's home overlooks this 34-acre vineyard in Calistoga where the few rows of ancient Zinfandel vines that produce this wine were planted more than 100 years ago on St. George rootstock. Its northeast exposure catches plenty of morning light but is shaded from the hot late afternoon sun while the vineyard's gravelly loam soil allows the roots to reach deep. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

THE WINE: We aged the wine in large puncheons so that the oak supports, yet reveals, the concentrated fruit created by our old vines. This full-bodied, aromatic Zinfandel is bursting with red and black berries and a hint of black pepper on the long finish. The wine's concentrated flavors and smooth tannins make it the perfect partner for grilled meats, such as leg of lamb or hanger steak, and rich cheeses like aged Gouda.

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