

GRGICH HILLS ESTATE

NAPA VALLEY



Alcohol..... 13.1% by volume
Fermentation.... slow and cold; 5-6 weeks;
indigenous yeast in
stainless steel tanks
Harvest date..... Sept. 25 - Oct. 11, 2021
Sugar 22° Brix (average)
Bottling date..... February 2022
Release date..... March 2022
Total acid 6.3 g/L
pH 3.32
Production..... 2,530 (12/750 ml.)
Blend 56% Cabernet Sauvignon
17% Zinfandel
15% Merlot
4% Cabernet Franc
3% Petit Verdot
3% Sauvignon Blanc
2% Riesling

WINEMAKER'S NOTES: To craft this Napa Valley Rosé, we relied on the traditional *saignée* method, allowing free-run juice to drain out of the tank after one to five hours of skin contact. The juice was kept cool during its five to six weeks of fermentation to capture the maximum expression of fresh aromas and flavors. Similar to Provence, Napa has a Mediterranean climate, so we had southern France's chilled Rosés in mind when creating this refreshing wine that shines whether you're pairing it with food or drinking it alone.

VINTAGE: The growing season was free from severe weather issues, and, despite the drought, our yield increased 5-percent from 2020. We had no significant rainfall past February, but mild spring and summer conditions provided an ideal environment for grapes to flower, bloom, and set in early spring. Notably cooler temperatures in August and September allowed us to pick each block at its ideal point of ripeness, leading to outstanding quality and great concentration in the fruit. Harvest drew to a close at the end of October, with the last grapes arriving just before an atmospheric river brought much-needed rain to Northern California.

VINEYARDS: We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture, and they are certified organic.

THE WINE: Experience a sun-kissed summer day by uncorking the 2021 Rosé, *Miljenko's Selection*—a light, refreshing wine with crisp acidity that will wake up your senses and make you feel like you're in the heart of Napa Valley. A wonderful nose of sun-drenched fresh fruit offers hints of forest strawberry and young white peach, complemented by a hint of mint and green tea. Complex aromas and flavors of succulent peach, strawberry, and honeydew linger on the palate. Grapefruit acidity and beautiful minerality accentuate the wine's complexity and mouthfeel, adding zest and vigor that carries through a long finish.