GRGICH HILLS ESTATE
Napa Valley

Winemaker's Notes

Alcohol.....14.7% by volume
Fermentation....indigenous yeast; pressed off skins early to retain fruit character; stainless steel tanks
Harvest date.....Sept. 24 - Oct. 2, 2020
Sugar.....24.5° Brix (average)
Bottling date ....March 2022
Release date.....January 2024 *(375 ml.)*
Total acid .....5.5 g/L
pH 3.92
Time in oak .....18 months
Type of oak .....neutral French oak
Production .....6,848 cases *(12/750 ml.)*
Blend .....95% Zinfandel
5% Petite Sirah

Review

90 | JamesSuckling.com - 9.15.2022

2020 ZINFANDEL
Estate Grown • Napa Valley

Vintage: 2020 was a challenging but ultimately one of the most rewarding vintages for us. One of the hottest vintages on record with multiple heat waves well over 100 degrees, vintage 2020 was also accompanied by exceptionally low rainfall: 50-60% below average. Despite the heat and drought, our vines were well prepared for the stress. Due to low rainfall in 2020, the vines prepared themselves for drought by producing less leaves, which requires less water. The heat and drought produced exceptionally low yields but with excellent quality – great acid and freshness in white wines, and beautiful concentration and color in the reds.

Vineyard: Our 34-acre vineyard, which is located above Calistoga, is the warmest of our five vineyards and is the sole source of our Zinfandel. Its northeast exposure catches abundant morning sun but is shaded from the hot, late afternoon sun and combined with the vineyard's gravelly loam soil, creates the perfect spot to grow this varietal. All our vineyards are certified regenerative organic, ensuring that all of our grapes are of the highest quality, and that we are responsible stewards of our environment.

The Wine: SALLY TO REFINE The 2020 Zinfandel boasts prominent notes of cranberry, sour cherry, plum, and orange rind, complemented by hints of forest floor, pine needles, and rosemary. On the palate a juicy onset, brimming with abundant red fruit. Dense, chalky tannins and lively acidity persist through the midpalate. Red berry flavors dominate, accompanied by spicy undertones of red pepper and black tea. The freshness of the red fruit, enhanced by a citrus note, linger gracefully in the aftertaste.

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