

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | ORGANIC CERTIFIED

2020 CABERNET SAUVIGNON, Yountville Old Vine



WINEMAKER'S NOTES

Alcohol	14.5% by volume
Fermentation	indigenous yeast; 3-4 weeks of skin contact
Harvest date	Sept. 23 - Oct. 10, 2020
Sugar	24.6°Brix (average)
Bottling date	August 2022
Release date	September 2024
Total acid	6.0 g/L
pH	3.6
Time in oak	20 months
Type of oak	100% French oak; 50% new oak
Production	719 cases (12 750 mL)
Blend	94% Cabernet Sauvignon 3% Petit Verdot 3% Cabernet Franc



the 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.

the vineyard

We're proud to be the custodians to some of the oldest Cabernet Sauvignon vines in the Napa Valley. Our Yountville Cabernet Sauvignon vines were planted in 1959 to the Inglenook clone (also known as Niebaum Cabernet Sauvignon #29) on St. George rootstock. More than a half century old, these vines have developed a root system that reaches deep into the subsoil to access all the available nutrients. They produce fewer grapes at this age but more concentrated, intense flavors that express a greater depth of terroir and complexity. 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

This extraordinary wine opens with aromas of blackberries, ripe blueberries, red currants, and sweet cherries supported by hints of sweet rosemary, dry peat and caramel. The complex layered flavors of brambly blackberry, blueberry, cassis and plum are supported by a soft, round tannin texture leading to a long silky finish.