

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | ORGANIC CERTIFIED

2021 MERLOT, Napa Valley



WINEMAKER'S NOTES

Alcohol	14.3% by volume
Fermentation	indigenous yeast
Skin Contact	2 weeks in stainless steel
Harvest date	Sept. 23 - Oct. 15, 2021
Sugar	23.8°Brix (average)
Bottling date	August 2023
Release date	October 2024
Total acid	5.7 g/L
pH	3.67
Time in oak	20 months
Type of oak	French oak; 60-gallon barrels; 37% new; 63% neutral
Production	3,800 cases (12,750 mL)
Blend	81% Merlot 14% Cab. Sauvignon 4% Cabernet Franc 1% Petit Verdot

93

POINTS

JAMES
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91

POINTS



The Wine
Independent

the vintage

The growing season was free from severe weather issues, and, despite the drought, our yield increased five percent from 2020. We had no significant rainfall past the month of 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. The grape 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.

the vineyard

Our Merlot grows both in our cooler American Canyon and Carneros vineyards and in our warmer Yountville vineyard. We blended Merlot from all three vineyards to create a balanced, complex wine that combines the richness and depth from the warmer climates and perfume and bright fruitiness from the cooler climates. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

the wine

Robust aromatics of boysenberry, blackberry, cranberry, and black cherry are the centerpiece of this wine, harmonizing with the underlying aromas of violets, sandalwood, and forest floor. The first sip opens on the palate with a rush of softness and density, and lush, savory tannins. Red berries, blackberry, and cassis envelop the tongue on the mid-palate, gently punctuated with subtle acidity followed by a long, flavorful finish.