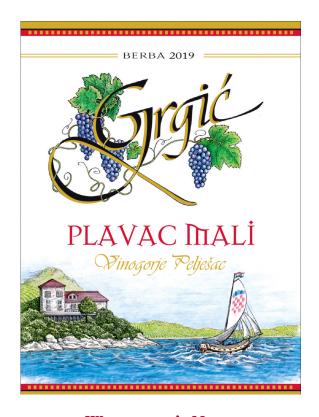
GRGIĆ VINA

Trstenik • Croatia



WINEMAKER'S NOTES

Alcohol........... 15.5% by volume Appellation..... Pelješac (pell-yeh-shotz)

Fermentation .. stainless steel

Harvest date ... September 15-20, 2019

Sugar......26.0° Brix (average)

Bottling date ... July 2022 Release date March 2024 Total acid 5.0 g/L

pH 3.70

Time in oak.... 12 months

Type of oak French oak

Production..... 1,610 cases (12/750 ml.) Exported 280 cases (12/750 ml.)

Blend...... 100% Plavac Mali

(pla-vatz molly)

2019 PLAVAC MALI

Pelješac Appellation

HISTORY: Grgić Vina was established in 1996 by legendary Napa Valley winemaker, Croatian-born Miljenko "Mike" Grgich and his daughter, Violet. They started the winery to produce the finest wines from native Dalmatian grapes and concentrate on crafting Croatia's very best varietals: Plavac Mali and Pošip.

VINTAGE: 2019 enjoyed early spring rains, followed by a dryer, warmer growing season. Higher than average temperatures meant that the sugar levels were higher than the previous year and harvesting began about 2 weeks earlier in order to preserve the natural fresh acidity of the grapes.

GRAPE: When Mike Grgich came to the Napa Valley in 1958 to make wine, he noticed a remarkable resemblance between the Zinfandel and Plavac Mali of his native Croatia. Some 35 years later, Mike worked with scientists at University of California, Davis, to prove that Zinfandel was actually Crljenak Kaštelanski, a grape native to Croatia and parent of Plavac Mali.

VINEYARD: We grew our Plavac Mali ("little blue" in Croatian, referring to its small, bluish grapes) in the prestigious Pelješac appellation, a mountainous peninsula in the southern Dalmatian coastal wine-growing region just northwest of the historic walled city of Dubrovnik. This appellation contains many small, steep areas of vineyards perched high above the Adriatic Sea on the south-facing slopes of the peninsula. The winery is located in the tiny town of Trstenik, in the middle of the peninsula right on the Adriatic Sea, as depicted on the label.

WINE: This uniquely Croatian wine has aromas of cherry compote and candied blood orange, complimented with hints of ginger and cassis. On the palate the wine exhibits soft tannins and fresh acidity followed by ripe red berry fruit, blood orange and undertones of tamarind.