

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 dateMarch 2022
 Release date.....January 2024 (*375 ml.*)
 Total acid5.5 g/L
 pH3.92
 Time in oak18 months
 Type of oakneutral French oak
 Production6,848 cases (*12/750 ml.*)
 Blend95% 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: The 2020 Zinfandel boasts prominent notes of cranberry, sour cherry, plum, and orange rind, complemented by hints of forest floor, pine needles, and rosemary. The wine opens with flavor of juicy red fruit supported by spicy undertones of red pepper and black tea. The freshness of the red fruit, enhanced are enhanced a vibrant core of light acidity and full rich tannins all of which linger gracefully in the long finish.