

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | ORGANIC CERTIFIED

2021 ZINFANDEL, Miljenko's Old Vine, Napa Valley



94
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

Miljenko "Mike" Grgich's home in Calistoga overlooks our small vineyard where the few rows of ancient Zinfandel vines that produce this wine were planted more than 100 years ago on St. George rootstock. Its northeast exposure catches plenty of morning light but is shaded from the hot, late afternoon sun while the vineyard's gravelly loam soil allows the extensive roots to reach deep. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

the wine

The bounty of aromas present in this wine – blood orange, red cherries, and hints of violets – evoke an elegance rarely expressed in Zinfandel. This sense is heightened on the palate, as a surge of freshness from flavors of rosemary and pink peppercorn envelops the tongue upon the first sip. A long-lasting and aromatic finish rounds out the flavor profile, making for a wine perfectly suited to serve alongside classic fall cuisine like butternut squash, beef stew, and even Thanksgiving turkey.

WINEMAKER'S NOTES

Alcohol	14.6% by volume
Fermentation	two weeks of skin contact; indigenous fermentation in stainless steel
Harvest date	September 30, 2021
Sugar	24.3°Brix (average)
Bottling date	April 2023
Release date	November 2025
Total acid	5.5 g/L
pH	3.93
Time in oak	18 months
Type of oak	100 % French oak
Blend	88% Zinfandel 12% Petite Sirah