

GRGICH HILLS ESTATE

NAPA VALLEY



2009 CABERNET SAUVIGNON

ESTATE GROWN • NAPA VALLEY

VINTAGE: For the third year in a row, Napa Valley received only two-thirds of its average rainfall, which reduced crop levels somewhat in 2009. Spring was essentially frost-free, and a relatively cool summer with no drastic heat surges brought smooth, even grape development. Just before harvest a few days of heat insured perfect ripeness when we picked.

VINEYARD: Our Yountville Vineyard is in the heart of our Napa Valley Cabernet Sauvignon, with our Rutherford and Calistoga vineyards rounding out the blend. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic and Biodynamic®. The result is a full-bodied, elegant Cabernet Sauvignon with pure flavors and a pronounced sense of place.

THE WINE: We fermented the grapes using only yeasts that naturally occur on the grapes and allowed the wine to gain flavors and color from extended skin contact. Each lot is aged separately for several months, and then blended to create a wine that is more complex than the individual parts. After blending, the wine spent another year and half in barrel to completely harmonize before bottling.

This Cabernet is packed with rich aromas of black cherry, black licorice, and a hint of roasted coffee. Its full body and smooth tannins make it the perfect partner with grilled steak, rack of lamb, or roasted duck.

WINEMAKER'S NOTES

Alcohol.....14.6% by volume
Fermentation....indigenous yeast;
4 weeks of skin contact
Harvest date.....Sept. 19 - Oct. 20, 2009
Sugar25° Brix (average)
Bottling date.....July 11, 2011
Release date.....January 1, 2013
Total acid5.9 g/L
pH3.57
Time in oak21 months in French oak
Type of oak.....60% new French oak
Production.....15,500 cases (12/750 ml.)
Blend94% Cabernet Sauvignon;
5% Petit Verdot;
1% Cabernet Franc