

# GRGICH HILLS ESTATE

## NAPA VALLEY



### 2018 ZINFANDEL

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The 2018 vintage was bountiful with cool, consistent temperatures and a timely rainfall for bud break in March and April. Harvest began on September tenth, and the grapes were of the highest quality with lower alcohol and high acidity.

**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. We farm our vineyards naturally using the principles of regenerative agriculture, and they are certified organic.

**THE WINE:** This classic Zinfandel exhibits lush, fruit-forward aromas of cherry, raspberry and candied orange with savory undertones of sandalwood and sweet licorice. On the palate, notes of juicy blood orange, plum and ripe fig lead into vivacious tannins on the mid-palate with vibrant acidity. This Zinfandel's balanced and elegant structure promises a long, graceful aging potential.

#### WINEMAKER'S NOTES

Alcohol..... 14.9% by volume  
Fermentation..... indigenous yeast;  
pressed off skins  
early to retain fruit  
character  
Harvest date..... October 5-11, 2018  
Sugar..... 25.2° Brix (average)  
Bottling date..... June 1, 2020  
Release date..... Aug. 5, 2020 (375 ml.)  
Total acid ..... 5.4 g/L  
pH ..... 3.84  
Time in oak..... 18 months  
Type of oak..... neutral French oak  
Production ..... 5,350 cases (12/750 ml.)  
Blend..... 98% Zinfandel  
2% Petite Sirah

#### REVIEW

**90** | Robert Parker's  
Wine Advocate - 11.30.20