



GRGICH HILLS

\$61.75

* Suggested retail price

Zinfandel 2017

 Organic  Biodynamic

	Product code	12477957
	Agent	Noble Sélection
	Licensee price	\$53.72
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Napa
	Appellation	Napa Valley
	Varietal(s)	Zinfandel 100 %
	Alcohol percentage	14.2%
	Colour	Red
	Sugar	Dry
	Sugar content	1.5
	Closure type	Cork
	Aging vessel type	French Oak Casks
	Length of aging	15 months
	Total acidity	5.7 g/l
	PH	3.85

ABOUT THIS WINERY

We are committed to producing the world's finest estate-grown wines, known for their quality, consistency and longevity. We are also stewards of the land; our vineyards are certified organic and Biodynamic® and we have converted to solar power at the winery. In harmony with nature, our wines are truly expressive of their terroir.

TASTING NOTES

This food-friendly Zinfandel's fresh flavors of ripe blackberries, black cherries and a hint of pepper on the long finish is the perfect match for grilled meats with barbecue sauce, sausage pizza and hearty pastas.

PRODUCT NOTES

The 2013 vintage was nearly perfect, with consistent sunshine and moderate temperatures. After a wet start to winter in 2012, spring was warmer than usual, triggering an early budbreak and flowering and fruit set under sunny skies. With only one heat spike in late June/early July, Napa's typical warm days and cool nights created wonderfully flavorful grapes. Harvest began about two weeks earlier than usual and never seemed to stop with grapes co

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PRODUCTION NOTES

Zinfandel was co-fermented with a touch of Petite Sirah to add complexity and structure. The wine was aged in large oak casks so the flavors are well integrated but not overwhelmed by oak.

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ESTATE



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