



GRGICH HILLS

Zinfandel 2017

\$61.75

* Suggested retail price

Organic Biodynamic

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|--|-----------------------|-----------------------------------|
| | 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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