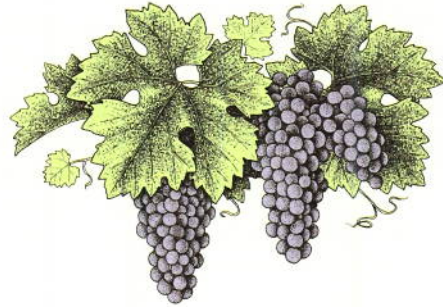


# GRGICH HILLS ESTATE



## Napa Valley CABERNET SAUVIGNON



ESTATE 2005 GROWN



The long, cool growing season produced an elegant wine with aromas of black fruit and licorice with a touch of black pepper on the finish. Nicely balanced between acid, fruit and tannin, this wine is the perfect partner with roasted beef, cured ham or creamy cheeses. All of the grapes were grown at our estate vineyards, which were farmed using organic and Biodynamic<sup>®</sup> principles.

Alcohol .....	14.7% by volume
Fermentation.....	indigenous yeast; 5 weeks of skin contact
Harvest date .....	October 7-22, 2005
Sugar .....	25.3° Brix
Bottling date.....	July 30, 2007
Release date.....	Summer 2008
Total acid.....	6.0 g/L
pH .....	3.73
Time in oak.....	21 months in French oak
Type of oak .....	60% new French oak
Case production .....	14,520 cases (12/750 ml.) 1,522 cases (12/375 ml.) 500 cases (6/1.5 L) 300 bottles (3 L) 25 bottles (6 L) 6 bottles (9 L)
Blend .....	93% Cabernet Sauvignon; 2% Merlot; 3% Cabernet Franc; 2% Petit Verdot

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