





TRIALTO  
Wines of People, Place and Time\*















## GRGICH HILLS

### Cabernet Sauvignon 2010

**\$1717.62\***

\* Suggested retail price

 Regenerative Organic Alliance  Organic

	Product code	881375
	Format	1x3000ml
	Listing type	Allocated
	Status	Available
	Type of product	Still wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Napa, Napa Valley
	Varietal(s)	Cabernet Sauvignon 100 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	60% new French oak
	Length of aging	21 months
	Total acidity	5.9 g/l
	PH	3.62



#### ABOUT THIS WINERY

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

#### TASTING NOTES

Elegant and full bodied, the wine's complex aromas of black berries, black licorice and a hint of cocoa powder are the perfect partner with grilled steak, roasted rack of lamb or venison stew.

#### PRODUCT NOTES

From budbreak through harvest we didn't see a drop of rain, making 2008 one of the driest years since we began in 1977. Frost threatened the new buds through April, but then we enjoyed a steady, relatively cool growing season until a heat spike at the end August jump-started harvest. The lack of rain reduced the yield but created concentrated flavors.

#### PRODUCTION NOTES

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 and balanced. After blending, the wine is aged for another year and half in barrel to completely harmonize before bottling.

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**- 96 Points -**  
Natalie MacLean

**- 94 Points -**  
Wine Review Online

**- 93 Points -**  
James Suckling