

Wicked Cellars Tasting Notes
Saturday, April 27th, 4:00 to 7:00 p.m.
Tasting Legendary Grgich Hills Estate
With Glen Syvertsen of Grape Expectations
\$10 Tasting Fee

This Saturday from 2:00 to 5:00 p.m. Wicked Cellars is honored to taste the wines of **Mike Grgich's** famous Napa Valley winery, **Grgich Hills Estate** with **Glen Syvertsen** from **Grape Expectations**.

Miljenko "Mike" Grgich is a legend in Napa Valley. Over the past 50 years, Mike's wines, crafted in the classic Old World tradition, have won a river of California and international prizes, establishing Grgich Hills Estate as one of the premier wineries in the U.S. and the world.

Mike's most celebrated achievement came in the **Paris Wine Tasting of 1976** or the "**Judgment of Paris**," a wine competition organized in Paris on May 24, 1976 by British wine merchant Steven Spurrier. French judges performed two blind tasting comparisons: one of top-quality French and California Chardonnays and another of Bordeaux wines from France and Cabernet Sauvignon from California.

The Chardonnay winner was the Chateau Montelena Chardonnay made by winemaker Mike Grgich with the highest total score of any wine in the tasting, red or white.

This event turned the wine world on its ear and catapulted Napa Valley into the front ranks of the world's wine-producing regions, pumping new energy into the California wine industry, and energizing winemakers in many other parts of the world.

Mike turned 90 years old this April 1st, but he continues to guide Grgich Hills Estate and plan for its future. Mike and his daughter, Violet Grgich, and his nephew, Ivo Jeramaz, steadily keep their focus on the quality of their vineyards and wines. In 2006 Grgich Hills switched to solar power and in 2007 it became completely estate grown and changed its name to Grgich Hills Estate to honor that achievement. Today, Mike's continued commitment to making wine as naturally as possible has led to farming without artificial fertilizers, pesticides or herbicides

Grgich Hills Estate 2010 Estate Fumé Blanc \$32.99

This 100% Sauvignon Blanc was made from certified organic and Biodynamic grapes from Grgich's cool American Canyon and Carneros vineyards, not far from the San Francisco Bay. The wine's crisp, elegant flavors of passion fruit and lemon grass with a hint of minerality at the end of the long finish are perfect with a green salad topped by Chevre cheese, grilled seafood or sauteed chicken breast.

Grgich Hills Estate 2009 Estate Chardonnay \$46.99

Following the classic style that Miljenko "Mike Grgich" established when Grgich Hills began in 1977, the wine's crisp, yet rich, flavors of tropical fruit, white peaches and hint of mineral are perfect for fresh seafood, roasted chicken, grilled pork, or creamy cheeses.

Grgich Hills Estate 2005 Estate Merlot (375 ml) \$25.99

The Grgich Hills Merlot offers a mix of complexity and approachability, making it a versatile wine choice for experienced wine lovers and for those who are relatively new to the wine world and are ready to up their ante. You'll find rich color, exquisite texture and fruit with depth and density wrapped by a silky smooth finish.

This wine has benefitted from extended bottle aging and is in short supply, which is why all we can offer are half bottles.

Grgich Hills Estate 2009 Cabernet Napa Valley \$64.99

Grgich's Yountville Vineyard forms the heart of this Napa Valley Cabernet Sauvignon, with their Rutherford and Calistoga vineyards rounding out the blend. This wine is packed with rich aromas of black cherry, black licorice and a hint of roasted coffee. Its full body and smooth tannins make it the perfect partner with grilled steak, rack of lamb or roasted duck.

Grgich Hills Estate 2009 Estate Zinfandel \$38.99

At Grgich they grow their Zinfandel naturally, without artificial fertilizers, pesticides or herbicides, at their estate vineyard in Calistoga, nestled near the northern tip of Napa Valley. This food-friendly Zinfandel's flavors of strawberries, licorice and hints of white pepper make it the perfect match for grilled meats, Lasagna, pizza topped with tomato sauce and beef stews.