

# Girardet 2014 Bush Vine Sangiovese

## The Wine:

Dense, brilliant garnet color, with soft aromas of leather, dust, earth, and spice. Complex, silky flavors of mixed spices, strawberry, and tobacco lead into a long finish with notes of cinnamon and earth. Enjoy this rustic wine now or age 8-10 years for the pinnacle of flavor development. Medium tannins lend this wine to pairing with a variety of foods. At it's best with spicy Italian cuisine.

## Accolades:

Silver Medal - 2017 San Francisco Chronicle Wine Competition  
Silver Medal - 2017 Portland Seafood & Wine Festival

## The Vineyards:

Bush-training was the preferred method of planting grapevines for the ancient Latin people before the development of modern farming. In 2009 Girardet planted a small plot of Sangiovese as bush vines, simply tied to individual stakes. It is our belief this rustic, old-world technique allows the vine to grow more naturally and results in a wine with phenomenal depth of character. They are dry-farmed to establish a deep root system and maintain a small berry size, resulting in greater depth and complexity of flavor. The soils are a silt-loam over a shale substrate.

## The Winemaking:

The grapes are first sorted by hand and then de-stemmed without crushing to maintain close to 100% whole berries. The grapes then fall by gravity into open-topped vats. They are pumped over twice a day during fermentation to gently extract the flavors while minimizing tannins. The grapes are then pressed as gently as possible in a computer-controlled press and the resulting wine is settled for a few days before being racked to barrels.

## The Details:

Appellation:	Umpqua Valley, Oregon
Harvest Date:	October 11th
Harvest Brix:	24.1
Yeast:	Wild native yeast
Fermentation & Cooperage:	14 day maceration in an open-topped vat, then 18 months in small (60 gallon) 2-year-old French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.3%, pH 3.62, Total acidity 7.0 g/L
Bottled:	June 2016
Released:	January 2017
Cases Produced (750ml x12):	73
Retail Price:	\$48