

# Girardet 2012 Touchdown Red

## The Wine:

Displays a bright, medium garnet color, with delicate aromas of fig, plum, and nutmeg. Soft, silky mouthfeel bursts with black cherry, clove, and dusty leather. Finishes long with lingering flavors of spice and dark fruits. Lower alcohol and balanced acidity make this ideal with chicken or pork, or get adventurous and pair with spicy Thai or Indian curry.

*The origins of this wine date back to 1982 when Philippe Girardet first experimented with creating a unique red blend. The current blend has the following 9 grapes: 32% Tempranillo, 20% Landot Noir, 16% Marechal Foch, 8% Syrah, 8% Chancellor, 5% Merlot, 5% DeChaunac, 4% Pinot Noir, & 2% Gamay Noir.*

*The label for this wine is a whimsical representation of winemaker & pilot Marc Girardet's emergency freeway landing on I-5 in July of 2013. His small plane lost power and he successfully merged it with southbound freeway traffic, narrowly cleared a series of power lines along with three semi-trucks, and then landed without incident.*

## The Vineyards:

This wine is created from an assemblage of vines grown in the Girardet estate vineyard. Several of the varieties are clonal selections Philippe and Bonnie Girardet acquired in the early 1970s from heritage vineyards in the Livermore area (Pinot Noir & Gamay Beaujolais) and they are all own-rooted. These are selectively co-fermented with the other varieties that were planted in the 1980s and '90s. The soils are a silt-loam on a base of shale, and the entire vineyard is dry-farmed to enhance flavor concentration.

## 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 Dates:	September 11th-October 24th
Harvest Brix:	22.3-24.3
Fermentation & Cooperage:	10 day maceration in 1.5 ton open-topped vats, then 16 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 12.0%, pH 3.75, TA 6.0 g/l
Bottled:	June 2015
Released:	August 2015
Cases Produced (750ml x12):	271
Retail Price:	\$15