

Girardet 2012 Estate Grown Syrah

The Wine:

This wine has a dense, deep garnet color and shows beautiful aromas of fresh cracked pepper and ripe red cherries. Fine-grained tannins support a broad mouth feel, with full-bodied flavors of toasted clove, red plum, and strawberry compote. It finishes deftly, with the soft flavors mingled with balanced acidity. Medium tannins will allow this wine develop nicely with age, with a peak of flavor between 2018-2022.

The Vineyards:

This wine is made from an assemblage of vines that Girardet planted on the family estate in the 1990s and 2000s. The vines are dry-farmed and spaced 8ft. by 10ft. apart on the gently sloped grade which rises from 755ft. to 790ft. in elevation. Local horse manure compost is the only fertilizer used. These techniques help the vines establish a deep, healthy root system, 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:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	October 18th & 19th
Harvest Brix:	22.8
Yeast:	Wild native yeast
Fermentation & Cooperage:	12 day maceration in 1.5 ton open-topped vats, then 9 months in small (60 gallon) neutral 2-year French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.4%, pH 3.65, TA 6.2g/l
Bottled:	September 2013
Released:	June 2014
Cases Produced (750ml x12):	201
Retail Price:	\$38