

Girardet 2015 Baco Noir

The Wine:

This wine displays a dense garnet color and a wild bramble berry aroma, with complex notes of clove, tobacco, and cedar. A silky smooth mouthfeel opens with plum and blackberry. Rich flavors coat the palate with dark fruits and hints of vanilla and caramel. Finishes with red cherry. Very food friendly.

The Baco Noir vine originated in Bordeaux in the late 1800s and was named after its creator, Francois Baco. It is a hybrid of Folle Blanche and Vitis riparia. The vine was pioneered in Oregon in the 1970s by Girardet.

The Vineyards:

This wine is made from an assemblage of vines that the Girardet Family planted on the estate between the 1970s through the 1990s. 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 turbidite shale substrate. The only fertilizer used is a locally-sourced horse manure compost.

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:	September 15th-19th
Harvest Brix:	23.2
Yeast:	71B, V1116
Fermentation & Cooperage:	10 day maceration in 1.5 ton open-topped vats, then 7 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.2%, pH 3.73, Total acidity 8.4 g/L
Bottled:	June 2016
Released:	August 2016
Cases Produced (750ml x12):	731
Retail Price:	\$38