

# Girardet 2015 Cayuga

## The Wine:

Aromas of ripe peach and Crenshaw melon lead to soft flavors of mango, starfruit, and light minerality. The mouthfeel is delicate and balanced with a very light sweetness. Finishes smooth with lingering flavors.

## The Vineyards:

These dry-farmed vines were planted in 1983 on the gently sloping turbidite shale hillsides of the Girardet Family Estate. They were planted with 8' by 10' spacing and only watered for the first year to establish healthy roots. The only fertilizer used is a locally-sourced horse manure compost.

*The Cayuga grape was discovered in 1945 at Cornell University, and was named after the longest of New York's Finger Lakes, Cayuga Lake.*

## The Winemaking:

The grapes were pressed as gently as possible in a computer-controlled press. The pressing is done whole-cluster, without de-stemming, to maintain the delicate flavors in the wine and avoid oxidation. The juice was fermented cool at 45°F in stainless steel to preserve the fresh fruit flavors. Aging was also entirely in stainless steel to create a wine with vibrant flavors and acidity.

## The Details:

<b>Appellation:</b>	Estate Grown, Umpqua Valley, Oregon
<b>Harvest Dates:</b>	September 23rd
<b>Harvest Brix:</b>	18.0
<b>Fermentation &amp; Cooperage:</b>	100% stainless steel, at 45°F, fermented until 1.4% R.S.
<b>Bottling Chemistry:</b>	Alcohol 10.8%, pH 3.28, Total acidity 7.1 g/L
<b>Bottled:</b>	February 2016
<b>Released:</b>	June 2016
<b>Cases Produced (750ml x12):</b>	109
<b>Retail Price:</b>	\$24