

Girardet 2015 Seyval Blanc

The Wine:

Opens with aromas of lemon zest. This is a wine with vibrant flavors of lemon meringue and grapefruit, mingled with elements of wet slate. It finishes with bright, clean acidity, making this the perfect pairing with cheese platters and other light fare. Our dryest white wine!

The Vineyards:

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

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:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	September 5th
Harvest Brix:	19.3
Fermentation & Cooperage:	100% stainless steel, at 45°F, fermented until dry
Bottling Chemistry:	Alcohol 11.6%, pH 3.16, Total acidity 10.2 g/L
Bottled:	February 2016
Released:	June 2016
Cases Produced (750ml x12):	65
Retail Price:	\$28