

Girardet 2011 Estate Grown Cabernet Sauvignon

The Wine:

This wine shows a bright brick red color, and showcases aromas of cedar, fig, and mint. Flavors of cassis, leather, and raisins fill the palate with a crescendo of smooth, complex sensations. Light mocha elements linger in the silky finish. Enjoy now, or age for 10-15 years to allow flavors to develop to their full complexity.

The Vineyards:

This wine is made from an assemblage of vines that Philippe & Bonnie Girardet planted on the family 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 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:	Umpqua Valley, Oregon
Blend:	90% Cabernet Sauvignon, 10% Merlot
Harvest Dates:	November 8th-10th
Harvest Brix:	23.9
Yeast:	F33 & D254 cultured yeasts
Fermentation & Cooperage:	18 day maceration in 1.5 ton open-topped vats, then 24 months in small (60 gallon) 15% new, 30% 1-year-old, 55% neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.1%, pH 3.65, Total acidity 6.3 g/L
Bottled:	January 2014
Released:	December 2014
Cases Produced (750ml x12):	315
Retail Price:	\$38