

Girardet 2011 Pinot Noir Barrel Select

The Wine:

This wine exhibits classic Burgundian finesse; the result of careful, hands-on winemaking combined with exacting vineyard site selection and farming technique. Bright, garnet color with aromas of leather and nutmeg. Explodes on the palate with mint and Bing cherry, leading to a long, lingering finish with earthy tobacco notes. Try with wild mushroom soup or grilled pork.

The Vineyards:

The vines are grown on the edge of the cooler, coastal mountain range and the warmer, interior Umpqua Valley, resulting in optimal, deftly balanced flavors. Dry-farming techniques are used to produce small, flavor-packed berries and conserve water. The vines are always hand-harvested and hand-pruned. The adherence to these natural, Old-World ways has led to the creation of many award-winning wines over the decades.

The Winemaking:

The grapes are first sorted by hand to select ripe clusters with the best flavor and balance, and then fermented with Swiss yeast in open-topped vats. The vats are punched-down by hand twice a day, resulting in soft, juicy flavors. The grapes are then pressed as gently as possible in a computer-controlled press to maintain a delicate, smooth quality. The wine is aged in neutral French oak, imparting a light, buttery element to the finish. Bottled on-site using Girardet's state-of-the-art automated bottling line, the wine is carefully packaged and celled until release.

The Details:

Appellation:	Umpqua Valley, Oregon
Harvest Dates:	October 14th-27th
Harvest Brix:	22.5-23.0
Fermentation & Cooperage:	7 day maceration in 1.5 ton open-topped vats, then 9 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13%, pH 3.39, TA 6.6 g/l
Bottled:	September 2012
Released:	December 2015
Cases Produced (750ml x12):	482
Retail Price:	\$28