

Girardet 2012 Bush Vine Tempranillo

The Wine:

This wine displays a medium garnet color and opens with earthy, complex aromas of old leather and dusty spice cabinet with hints of cassis. Flavors slowly build to a crescendo on the palate, with rustic elements of fig, cedar, and mocha. Well-integrated notes of spice and tobacco linger in the long, smooth finish. Light tannins will allow this wine develop nicely with age, with a peak of flavor between 2016-2020.

The Vineyards:

Bush-training was the preferred method of planting grapevines for the ancient Latin people before the development of modern farming. In 2009 Girardet planted a small plot of Tempranillo as bush vines, simply tied to individual stakes. This rustic, old-world technique allows the vine to grow more naturally and allows more sunlight and air circulation throughout the vineyard. The vines are also dry-farmed to establish a deep root system and maintain a small berry size. 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
Harvest Dates:	October 12th
Harvest Brix:	25.7
Yeast:	Wild native yeast
Fermentation & Cooperage:	11 day maceration in 1.5 ton open-topped vats, then 9 months in small (60 gallon) neutral 2-year French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.9%, pH 3.52, TA 6.9g/l
Bottled:	September 2013
Released:	March 2014
Cases Produced (750ml x12):	73
Retail Price:	\$59