Girardet 2013 14 Vines

The Wine:

Displays a medium brick garnet color, with light aromas of rose petal, dried cranberries, nutmeg, and dusty leather. The flavors melt on the palate with a harmonious assemblage of fruit, earth, and spice all balanced together. The wine finishes long and buttery, with soft notes of strawberry and cedar spice lingering. "The one wine you can bring to dinner and it will go with everything!"

This vintage is a master blend of the following 9 varieties: 28% Tempranillo, 28% Landot Noir, 11% Syrah, 10% Marechal Foch, 10% Chancellor, 4% Merlot, 4% Pinot Noir, 3% Sangiovese, & 2% Zinfandel.

The Vineyards:

This wine is created from an assemblage of vines grown in the Girardet estate vineyard. Several of the varieties are clonal selections Philippe and Bonnie Girardet acquired in the early 1970s from heritage vineyards in the Livermore area (Pinot Noir, Zinfandel, and Cabernet Sauvignon) and they are all own-rooted. These are selectively co-fermented with the other varieties that were planted in the 1980s and '90s. The soils are a silt-loam, and the entire vineyard is dry-farmed to enhance flavor concentration.

The Winemaking:

The grapes are first sorted by hand to select ripe clusters with the best flavor and balance, and then fermented with 30% whole berries in small fermenting vats. They 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. This vintage was aged in neutral (3 year old) French oak barrels for 27 months and then bottled.

The Details:

| Appellation: | Umpqua Valley, Oregon |
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| Harvest Dates: | Mid-September through October |
| Harvest Brix: | 22.1 - 22.8 |
| Fermentation & Cooperage: | 10 day maceration in 1.5 ton open-topped vats, then |
| | 27 months in small (60 gallon) neutral French oak |
| | barrels, racked twice. |
| Bottling Chemistry: | Alcohol 12.8%, pH 3.75, TA 6.6 g/L |
| Bottled: | June 2016 |
| Released: | March 2017 |
| Cases Produced (750ml x12): | 578 |
| Retail Price: | \$14 |
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