

Girardet 2014 Estate Grown Riesling

The Wine:

This wine opens with delicate aromas of wet stone, lemon, and rose petals. Flavors of tart Gravenstein apple and gooseberry burst onto the palate with bright acidity, and finish with light pineapple and mineral notes. Try with spicy foods, or soft cheeses like Brie or goat cheese.

Girardet is one of the oldest Riesling producers in Oregon, with their first bottling dating back to 1983. Over the years the style has typically been semi-sweet, however with the introduction of the 2013 vintage we were excited to release our first dry style of this wine.

Accolades:

Gold, Savor NW Wine Awards
Double Platinum, WinePress NW Best of the Best
Silver, Dan Berger Int'l Wine Comp

The Vineyards:

The vines were planted in 1971 on the family estate. In the 2000s some of the older vines were selectively replanted with new rootstocks. They have always been dry-farmed, and the well-established root system in the silt-loam & shale soils draws a mineral quality into the resulting wine.

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 48°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. Bottling was on-site using Girardet's state-of-the-art automated bottling line.

The Details:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	October 14th & 15th
Harvest Brix:	18.2
Fermentation:	45 days at 48 degrees F. in stainless steel .
Residual Sweetness:	0% (Dry)
Bottling Chemistry:	Alcohol 12.9%, pH 2.87, TA 8.4 g/l
Bottled:	June 2015
Released:	April 2016
Cases Produced (750ml x12):	250
Retail Price:	\$15