

# Girardet 2013 Bush Vine Tempranillo

## The Wine:

This wine displays a medium garnet color and opens with vibrant aromatics of dried tea leaves, cigar box, and dusty leather. Flavors slowly build to a crescendo on the palate, with rustic elements of fig, cedar, and black currant. Well-integrated notes of clove and dried fig linger in the long, smooth finish. Light tannins will allow this wine to develop nicely with age, with a peak of flavor between 2017-2021.

## 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 Josephine gravelly-loam over a turbidite 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 3rd
Harvest Brix:	24.4
Yeast:	Wild native yeast
Fermentation & Cooperage:	13 day maceration in 1.5 ton open-topped vat, then 30 months in small (60 gallon) once-used French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.7%, pH 3.66, TA 6.8g/l
Bottled:	June 2016
Released:	July 2017
Cases Produced (750ml x12):	73
Retail Price:	\$48