

Girardet 2016 Bush Vine Tempranillo

The Wine:

This wine displays a medium-dark garnet brilliance bold aromas of chocolate covered cherries, cedar, and hints of clove and toasty vanilla. Full-bodied earthy leather notes start off grippy, and melt into juicy sensations of ripe cherry and strawberry rhubarb pie. Hazelnut and dried fig mingle with velvet tannins in the long, exuberant finish. Enjoy with chile rellenos or smoky, grilled meats!

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 hand-punched twice a day during fermentation to gently extract the flavors while minimizing tannins. Finally they are lightly pressed under computer control and the resulting wine is settled for a few days before being racked to barrels.

The Details:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	September 22nd
Harvest Brix:	24.1
Yeast:	Wild native yeast
Fermentation & Cooperage:	14 day maceration in 1.5 ton open-topped vat, then 24 months in small (60 gallon) once-used French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.5%, pH 3.74, TA 4.9g/l
Bottled:	May 2019
Released:	January 2020
Cases Produced (750ml x12):	72
Retail Price:	\$48