



Girardet 2005 Cabernet Sauvignon

The Wine:

Displays a deep, dense garnet color with rich aromas of spice, boysenberry and toasty vanilla. Elements of dark fruits are interlaced with subtle earthy notes, and it displays mocha and dark fruits in the long rich finish. Try with peppered beef, roast lamb, or spicy Italian dishes.

The Vineyards:

The 35 acres of estate vineyards are farmed using sustainable methods, growing natural grapes in a healthy environment. Beneficial insects and cover crops are used to keep the vines healthy without the use of pesticides, and selected animals are encouraged to live in the vineyards and keep pests away. Dry-farming techniques are used to produce small, flavor-packed berries and conserve water. The vines are always hand-harvested and pruned. The adherence to these natural, Old-World ways has led to the creation of many award-winning wines over the decades.

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 fermenters. The fermenters are punched-down only by hand, resulting in smooth, juicy flavors. The grapes are then pressed as gently as possible to maintain a delicate handcrafted quality, and 10% Merlot and 5% Syrah are added to round out the flavors and increase complexity. The resulting wine is aged in 30% new French, American, and Hungarian oak for 24 months. Bottled on-site using Girardet's state-of-the-art automated bottling line, the wine is carefully packaged and cellared where flavors develop to perfection.

The Details:

Cases Produced (750ml x12):	436
Appellation:	Umpqua Valley, Oregon
Harvest Dates:	October 25th-30th
Harvest Brix:	24.6
Finished Alcohol:	13.8%
pH:	3.52
Total Acidity:	.63%

