



Girardet 2008 Pinot Noir Barrel Select

The Wine:

Bright, ruby color with soft aromas of currants and a touch of caramel. Opens with ripe flavors of cherry and strawberry which lead into a finish of nutmeg, mocha and lingering hints of spice. Great for sipping and also very versatile with foods. Try with chicken pesto pasta or mesquite grilled New York steak.

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 hand-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 open-topped 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. The resulting wine is aged in 30% new French and Hungarian oak. Bottled on-site using Girardet's state-of-the-art automated bottling line, the wine is carefully packaged and cellared until release.

The Details:

Cases Produced (750ml x12):	1,275
Appellation:	Umpqua Valley, Oregon
Harvest Dates:	October 17th-20th
Harvest Brix:	23.1-24.0
Finished Alcohol:	13.5%
pH:	3.40
Total Acidity:	.65

