

# Girardet 2013 Cabernet Sauvignon

## The Wine:

Deep garnet colors with a beautifully complex bouquet of allspice, cassis, and well-travelled dusty leather. The wine opens with polished, juicy black cherry mingled with clove, sweet tobacco, and jasmine tea. Finishes rich and balanced, yet spicy and smooth. Enjoy with the heartiest of food pairings now, or cellar until 2030 to allow the full nuance of flavors to develop.

## The Vineyards:

This wine is made from an assemblage of vines that the Girardets planted on the family estate between the 1970s through the 1990s. They are dry-farmed to establish a deep root system and maintain a small berry size, resulting in greater depth and complexity of flavor. The soils are a marine gravelly silt-loam over a 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
Blend:	75% Cabernet Sauvignon, 13% Sangiovese, & 12% Barbera
Harvest Dates:	October 18th-24th
Harvest Brix:	23.6-24.8
Yeast:	Wild native yeast
Fermentation & Cooperage:	18 day maceration in 1.5 ton open-topped vats, then 36 months in small (60 gallon) once-used French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.7%, pH 3.77, Total acidity 6.4 g/L
Bottled:	January 2017
Released:	March 2019
Cases Produced (750ml x12):	145
Retail Price:	\$48