

Girardet 2015 Bush Vine Barbera

The Wine:

Bright garnet with high-note aromatics of dark cherry, spicy red licorice, and violets. The mouthfeel is plush and racy, with strawberry and juicy Rainier cherry lingering in the bright, dry finish. Enjoy this ultra food-friendly red with lemon caper rosemary salmon, or your favorite Italian dishes.

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 Barbera as bush vines, simply tied to individual stakes. The vines 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 gravelly silt-loam over a turbidite shale substrate. The only fertilizer used is a locally-sourced horse manure compost.

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. Pressing is 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:	Estate Grown, Umpqua Valley, Oregon
Harvest Date:	October 16th
Harvest Brix:	22.8
Yeast:	F33 & D254 Rhone
Fermentation & Cooperage:	18 day maceration in open-topped vats, then 18 months in small (60 gallon) once-used French oak barrels.
Bottling Chemistry:	Alcohol 13.5%, pH 3.61, Total acidity 7.2 g/L
Bottled:	May 2017
Released:	December 2017
Cases Produced (750ml x12):	160
Retail Price:	\$38