

# Girardet 2015 Bush Vine Sangiovese

## The Wine:

Brilliant garnet color, with soft aromas of leather, dust, earth, and spice. Complex, silky flavors of mixed spices, strawberry, and tobacco lead into a long finish with notes of cinnamon and earth. Enjoy this rustic wine now or age 4-5 years for the pinnacle of flavor development. Light, airy tannins lend this wine to easy-sipping occasions as well as casual, fun food pairings.

## 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 Sangiovese 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. The grapes are then pressed 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 23rd
Harvest Brix:	23.3
Yeast:	Wild native yeast
Fermentation & Cooperage:	14 day maceration in open-topped vats, then 11 months in small (60 gallon) 2-year-old French oak barrels.
Bottling Chemistry:	Alcohol 13.3%, pH 3.61, Total acidity 6.1 g/L
Bottled:	January 2017
Released:	August 2017
Cases Produced (750ml x12):	190
Retail Price:	\$34