

Girardet 2015 Touchdown Red

The Wine:

Bright, medium garnet color with bold notes of dark fruits, sage, and mossy rocks. Flavors are luscious and rich, with elements of well travelled leather, fig, and plum integrated in the full, dense mouthfeel. A masculine vintage. Pairs perfectly with your next adventure in the rugged Pacific NW.

The label for this wine is a whimsical representation of winemaker & pilot Marc Girardet's emergency freeway landing on I-5 in July of 2013. His small plane lost power and he successfully merged it with southbound freeway traffic, narrowly cleared a series of power lines along with three semi-trucks, and then landed without incident.

The Vineyards:

Cabernet Sauvignon (50%) from the own-rooted heritage blocks planted in the 1970s through 1990s is blended with Syrah (50%) planted in the 2000's. All the vines are dry-farmed and hand-tended. The soils are a gravelly silt-loam over a turbidite shale substrate, and 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 Dates:	October 22nd-26th
Harvest Brix:	22.8-23.1
Fermentation & Cooperage:	16 day maceration in 1.5 ton open-topped vats, then 24 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.3%, pH 3.64, TA 6.4 g/l
Bottled:	December 2017
Released:	Spring 2018
Cases Produced (750ml x12):	139
Retail Price:	\$20