Girardet 2015 14 Vines

The Wine:

Enticing, complex aromas of dark cherry, cacao, and spice cabinet are mingled with notes of dusty cedar. Nicely structured flavors of blackberry cobbler are woven into notes of bergamot and black olive in the balanced finish. Enjoy with an herb lasagna or a mushroom & Swiss burger. Our favorite "Wednesday Night Wine!"

This vintage is a master blend of the following 8 varieties: 30% Tempranillo, 25% Syrah, 18% Cabernet Sauvignon, 13% Marechal Foch, 7% Landot Noir, 3% Zinfandel, 2% Gamay Noir, & 2% Pinot Noir.

Accolades:

Wine Enthusiast's "Top 100 Best Buys!" The only Oregon red wine to make the list.

The Vineyards:

This wine is created from an assemblage of vines grown in the Girardet estate vineyard. Several of the varieties are clonal selections Philippe and Bonnie Girardet acquired in the early 1970s from heritage vineyards in the Livermore area (Cabernet Sauvignon and Zinfandel) and they are all own-rooted. These are selectively co-fermented with the other varieties that were planted in the 1980s and '90s. The soils are a gravelly silt-loam, and the entire vineyard is dry-farmed to enhance flavor concentration.

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: Mid-September through October

Harvest Brix: 22.5 - 23.1

Fermentation & Cooperage: 14 day maceration in 1.5 ton open-topped vats, then

24 months in small (60 gallon) neutral French oak

barrels, racked once.

Bottling Chemistry: Alcohol 13.1%, pH 3.68, TA 6.7 g/L

Bottled: December 2017 Released: January 2018

Cases Produced (750ml x12): 1481 Retail Price: \$14