

# Girardet 2016 Baco Noir

## The Wine:

This wine displays a dense garnet color and a wild bramble berry aroma, with complex notes of clove, cinnamon, currants and cedar. A silky smooth mouthfeel opens with plum, blackberry and blueberry. Rich flavors coat the palate with dark fruits, chocolate and hints of vanilla and caramel. Finishes with ripe black cherry. A fantastic cocktail red, and very food friendly. Try it with pasta Bolognese or a rich BBQ ribs dish.

*The Baco Noir vine originated in Bordeaux in the late 1800s and was named after its creator, Francois Baco. It is a hybrid of Folle Blanche and Vitis riparia. The vine was pioneered in Oregon in the 1970s by Girardet.*

## The Vineyards:

This wine is made from an assemblage of vines that the Girardet Family planted on the 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 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 Dates:	September 9th-18th
Harvest Brix:	24.1
Yeast:	Wild native yeast
Fermentation & Cooperage:	10 day maceration in 1.5 ton open-topped vats, then 15 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.4%, pH 3.50, Total acidity 8.2 g/L
Bottled:	March 2018
Released:	June 2018
Cases Produced (750ml x12):	490
Retail Price:	\$34