

Girardet 2016 Estate Grown Riesling

The Wine:

Brilliant light straw color. Opens with complex aromatics of gooseberry and starfruit with a touch of orange blossom honey. A rich mouthfeel with luscious flavors of apricot and honeydew melon lead to minerals and light sweetness with green apple in the bright finish. Great with a fruit and cheese platter or any light appetizers!

The Vineyards:

The vines were planted in 1971 on the family estate. In the 2000s some of the older vines were selectively replanted with new rootstocks. They have always been dry-farmed, and the well-established root system in the silt-loam & shale soils draws a mineral quality into the resulting wine.

The Winemaking:

The grapes were hand-harvested and then pressed directly, without de-stemming, to maintain the delicate flavors and avoid oxidation. The juice was fermented with native yeast at 53°F for a long, slow almost 2-month long fermentation. The wine was ready for bottling after a brief aging in stainless steel.

The Details:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Date:	October 12th
Harvest Brix:	20.6
Fermentation:	58 days at 53 degrees F. in stainless steel with native yeast.
Residual Sweetness:	.9% (Semi-Dry)
Bottling Chemistry:	Alcohol 11.7%, pH 3.16, TA 7.9 g/l
Bottled:	January 2017
Released:	May 2017
Cases Produced (750ml x12):	198
Retail Price:	\$20