

Girardet 2016 Bush Vine Sangiovese

The Wine:

Brilliant light ruby color, with delicate floral aromatics bursting with ripe strawberry, cinnamon, and fresh raspberry. A silky smooth mouthfeel opens the wine with ethereal flavors of cedar and ripe red currants. Strawberry jam and dusty spices linger in the airy, refreshing finish. This deftly balanced wine is a great Italian alternative to Pinot Noir and pairs fantastically with many of the same foods; try with it Cedar Plank Salmon, Chicken Fettuccine, or Lamb Mushroom Risotto.

The Vineyards:

Bush-training was the preferred method of planting grapevines for the ancient Latin people before the development of modern farming. In 2009 Marc 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 11th
Harvest Brix:	23.3
Yeast:	Wild native yeast
Fermentation & Cooperage:	16 day maceration in open-topped vats, then 18 months in small (60 gallon) 2-year-old French oak barrels.
Bottling Chemistry:	Alcohol 13.1%, pH 3.49, Total acidity 6.4 g/L
Bottled:	July 2018
Released:	July 2019
Cases Produced (750ml x12):	186
Retail Price:	\$34