

# Girardet 2016 Syrah

## The Wine:

Displays a dense, glowing dark ruby color. The nose has hints of vanilla, white pepper, black cherry and tar. Fleshy and full this wine cascades over the palate with a mouth filling wave of flavors of marionberry cobbler and luscious plum. Warm and ripe with lingering spice in the finish. Try with spicy foods or BBQ pork!

## The Vineyards:

The vines were planted in 2007-2008 on the estate property and 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 marine sediment 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. They 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 10th
Harvest Brix:	23.5
Yeast:	Wild native yeast
Fermentation & Cooperage:	13 day maceration in open-topped vats, then 24 months in small (60 gallon) 2-year-old French oak barrels.
Bottling Chemistry:	Alcohol 13.6%, pH 3.83, Total acidity 6.6 g/L
Bottled:	January 2019
Released:	July 2019
Cases Produced (750ml x12):	145
Retail Price:	\$48