

Girardet 2016 Touchdown Red

The Wine:

Deep purple with dark, dense aromas of dried figs and blackberry liqueur. Grippy and masculine, with bold and juicy layers of espresso, well worn leather, and toasty tobacco. Plum and dried cocoa linger in the long velvet finish. Pair with slow cooker Italian sausage and peppers!

The label for this wine is a whimsical representation of winemaker & pilot Marc Girardet's emergency freeway landing on I-5 in July of 2013. His small plane lost power and he successfully merged it with southbound freeway traffic, narrowly cleared a series of power lines along with three semi-trucks, and then landed without incident.

The Vineyards:

Cabernet Sauvignon from the own-rooted heritage blocks planted in the 1970s through 1990s is blended with Syrah and Barbera planted in the 2000's. All the vines are dry-farmed and hand-tended. The soils are a marine sediment gravelly silt-loam over a turbidite shale substrate, and 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. Finally they are lightly pressed under computer control and the resulting wine is settled for a few days before being racked to barrels.

The Details:

Blend:	33.3% Cabernet Sauvignon, 33.3% Syrah, & 33.3% Barbera
Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	October 9th-23rd
Harvest Brix:	23.3-24.6
Fermentation & Cooperage:	16 day maceration in 1.5 ton open-topped vats, then 24 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.7%, pH 3.41, TA 5.9 g/l
Bottled:	March 2019
Released:	September 2019
Cases Produced (750ml x12):	137
Retail Price:	\$25