

Girardet 2016 Bush Vine Teroldego

The Wine:

Dense, dark purple hue bursting with deep notes of fig, dried tobacco, and black tea. A full-bodied mouthfeel brings rich flavors of mocha and cassis along with a medley of complex spices. Plum and dark berries linger in the long, solid finish. This is a wine you can almost eat with a fork. Enjoy with the richest food pairings - try with BBQ or roast lamb!

The Vineyards:

Bush-training was the preferred method of planting grapevines for the ancient Latin people before the development of modern farming. In 2011 Marc Girardet planted just 8 tenths of an acre of Teroldego 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:	23.8
Yeast:	Wild native yeast
Fermentation & Cooperage:	16 day maceration in open-topped vats, then 24 months in small (60 gallon) 2-year-old French oak barrels.
Bottling Chemistry:	Alcohol 13.8%, pH 3.83, Total acidity 6.6 g/L
Bottled:	January 2019
Released:	July 2019
Cases Produced (750ml x12):	121
Retail Price:	\$48