

Girardet 2016 14 Vines

The Wine:

Long legs, with a bright medium purple ruby hue. Foxy and elegant, with corn on the cob, cedar, and pipe tobacco leading to mouth filling, velvet flavors of black tea, dusty spice cabinet, and pomegranate. Light French oak with hints of pepper on the structured, lingering finish. The one wine you can bring to dinner and it will go with everything!

This vintage is a master blend of the following 7 varieties: 38% Tempranillo, 15% Landot Noir, 14% Barbera, 12% Marechal Foch, 10% Syrah, 6% Cabernet Sauvignon, & 5% Zinfandel.

The Vineyards:

This wine is created from an assemblage of vines grown in the Girardet estate vineyard. Several of the varieties are clonal selections Philippe and Bonnie Girardet acquired in the early 1970s from heritage vineyards in the Livermore area (Cabernet Sauvignon and Zinfandel) and they are all own-rooted. These are selectively co-fermented with the other varieties that were planted in the 1980s and '90s. The soils are a marine gravelly silt-loam, and the entire vineyard is dry-farmed to enhance flavor concentration.

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:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	Mid-September through October
Harvest Brix:	22.5 - 23.1
Fermentation & Cooperage:	14 day maceration in 1.5 ton open-topped vats, then 24 months in small (60 gallon) neutral French oak barrels, racked once.
Bottling Chemistry:	Alcohol 13.1%, pH 3.62, TA 6.0 g/L
Bottled:	June 2019
Released:	September 2019
Cases Produced (750ml x12):	843
Retail Price:	\$14