

# Girardet 2017 Baco Noir

## The Wine:

Deep, fiery garnet color with legs for days. Bursting with aromas of plum, allspice, toasted hazelnut and earthy forest after a rain. Opens full bodied yet juicy with flavors of blackberries, currant and clove. Mouth-watering finish of cocoa nibs and light smoke.

Grown in the fiery summer of 2017 this vintage picked up a delicate smoky component, and is known as the "Smoky Baco." Great when paired with smoked meats or just enjoy in front of a warm fire. A fantastic cocktail red, and very food friendly.

*The Baco Noir vine originated in Bordeaux in the late 1800s and was named after its creator, Francois Baco. It is a hybrid of Folle Blanche and Vitis riparia. The vine was pioneered in Oregon in the 1970s by Girardet.*

## The Vineyards:

This wine is made from an assemblage of vines that the Girardet Family planted on the estate between the 1970s through the 1990s. They 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 marine 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. 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 Dates:	September 23rd -25th
Harvest Brix:	23.8
Yeast:	Wild native yeast
Fermentation & Cooperage:	13 day maceration in 1.5 ton open-topped vats, then 15 months in small (60 gallon) neutral French oak barrels, racked twice.
Bottling Chemistry:	Alcohol 13.5%, pH 3.43, Total acidity 7.0 g/L
Bottled:	June 2019
Released:	August 2019
Cases Produced (750ml x12):	545
Retail Price:	\$34