

# Girardet 2017 Cabernet Sauvignon

## The Wine:

Deep purple ruby essence with a fun, funky smoky herbal bouquet. The wine opens with solid, broad flavors of pepper, chestnut, and sage. Juicy, polished tannins round out the mouthfeel with fleshy notes of blackberry, clove, and fern covered forest floor. Finishes very supple with just a touch of smoked bacon and herbs.

## The Vineyards:

This wine is made from an assemblage of vines that the Girardets planted on the family 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 gravelly silt-loam over a shale substrate.

## 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
Blend:	75% Cabernet Sauvignon, 14% Merlot, 6% Zinfandel, & 5% Syrah
Harvest Dates:	November 2nd
Harvest Brix:	24.5
Yeast:	Cote Rotie Rhone yeast D80
Fermentation & Cooperage:	16 day maceration in 1.5 ton open-topped vat, then 18 months in small (60 gallon) once-used French oak barrels, racked once.
Bottling Chemistry:	Alcohol 13.6%, pH 3.50, Total acidity 6.0 g/L
Bottled:	September 2019
Released:	January 2020
Cases Produced (750ml x12):	122
Retail Price:	\$30