

Girardet 2017 Fly Away Rosé

The Wine:

Bright, deep salmon color. Delicate floral honeysuckle aromas reminiscent of a walk in a mountain meadow. Opens juicy and smooth with focused elements of ripe currant, cranberry, and hibiscus tea. Finishes crisp with lingering minty pepper.

Every good bottle of wine tells a story, and here's one with a legend. As the only winemaker to land an airplane on the interstate, I have a few stories to tell. This juicy white is the perfect pairing for sharing with friends while enjoying tall tales of bravado. It also pairs well with sharp cheeses, picnic baskets, and adventures in the Pacific Northwest. - Marc Girardet, Winemaker & Pilot.

The Vineyards:

The vines were planted in 2007-2008 on the estate property and 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 marine sediment over a turbidite shale substrate. The only fertilizer used is a locally-sourced horse manure compost.

The Winemaking:

The grapes were hand-harvested and then pressed directly, without de-stemming, to maintain the delicate, purity of flavor. The juice was fermented cool in stainless steel for a long, slow fermentation. The wine was ready for bottling after a brief aging in stainless steel.

The Details:

Blend:	98% Syrah & 2% Merlot
Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Date:	October 24th
Harvest Brix:	21.6
Yeast:	Bourgogne isolate CY3079
Fermentation:	26 days at 47 degrees F. in stainless steel, fermented until dry.
Bottling Chemistry:	Alcohol 12.7%, pH 3.45, TA 7.9 g/l
Bottled:	March 2018
Released:	July 2018
Cases Produced (750ml x12):	266
Retail Price:	\$25