

Girardet 2017 Estate Grown Riesling

The Wine:

Light, brilliant tone with lively aromatics of fresh ripe peaches, honeysuckle, and cantelope. Bright on the mouthfeel with juicy, lightly sweet notes of gravenstein apple and pear. Layers of floral and mineral elements linger in the nicely balanced finish. Enjoy with ripe cheeses or a seafood pairing.

The Vineyards:

The vines were planted in 1971 on the family estate. In the 2000s some of the older vines were selectively replanted with new rootstocks. They have always been dry-farmed, and the well-established root system in the silt-loam & shale soils draws a mineral quality into the resulting wine. The fruit is allowed to ripen into October, when the foggy nights create the ideal conditions for the Noble Rot to develop. We harvest when we see 20-30% botrytis develop, and this leads to the floral and honeyed notes in the resulting wine.

The Winemaking:

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

Accolades:

Double Gold Medal, 2020 San Francisco Chronicle Wine Competition

The Details:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Date:	October 18th
Harvest Brix:	19.8
Fermentation:	34 days at 49 degrees F. in stainless steel with R2 yeast.
Residual Sweetness:	1.0% (Semi-Dry)
Bottling Chemistry:	Alcohol 11.3%, pH 2.86, TA 8.1 g/l
Bottled:	July 2018
Released:	May 2019
Cases Produced (750ml x12):	84
Retail Price:	\$20