

Girardet 2017 Take Flight White

The Wine:

Bright, exotic aromatics open this wine, with layers of gooseberry, lemon meringue, and dried pineapple. The body is crisp yet has a light promise of sweetness, with a mouthwatering, juicy quality. Flavors of crisp apple and pear dominate, while notes of mineral and minty green tea add complexity.

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:

This blend is made from old-vine Riesling grown on the Girardet Estate since 1971, along with Seyval Blanc and Cayuga White which we have been growing since the early 1980s. The vines are dry farmed and are only fed with a natural compost for fertilizer.

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 at cool in stainless steel for a long, slow fermentation. The wine was ready for bottling after a brief aging in stainless steel.

The Details:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Date:	September 30th & October 18th
Harvest Brix:	19.5 - 19.8
Fermentation:	45 days at 49 degrees F. in stainless steel.
Residual Sweetness:	.5% (Off-Dry)
Bottling Chemistry:	Alcohol 11.7%, pH 3.15, TA 8.3 g/l
Bottled:	March 2018
Released:	July 2018
Cases Produced (750ml x12):	162
Retail Price:	\$25