

Girardet 2018 Take Flight White

The Wine:

Brilliant, medium gold appearance with exuberant aromatics of flinty apple and ripe apricot. Opens with mouth-watering, expansive flavors of peach and apple with notes of lemon zest and slate. Crisp and clean on the finish with a trace of light honey. Fantastic with a blue cheese and chicken salad!

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 a 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:	75% Riesling, 13% Cayuga White, & 12% Seyval Blanc
Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Date:	October 10th, 16th, & 22nd
Harvest Brix:	21.4-21.7
Yeast:	Austrian yeast R-HST
Fermentation:	40 days at 47 degrees F. in stainless steel
Residual Sweetness:	.7% (Off-Dry)
Bottling Chemistry:	Alcohol 12.2%, pH 3.04, TA 7.2 g/l
Bottled:	May 2019
Released:	July 2019
Cases Produced (750ml x12):	194
Retail Price:	\$25