

Girard

WINE CLUB NEWSLETTER | SUMMER 2016



SUMMER IS HERE IN THE NAPA VALLEY! With the warm weather upon us, there's no better place to be than on our patio, enjoying new releases and basking in the sunshine. We hope you'll be able to stop by soon and join us for a flight to check out the remodeling and rejuvenation we've completed in our wine club room.

Within your most recent club allocation, we've included a handful of exciting new releases, perfect for barbecues and summer sipping enjoyment. Don't forget to stock up on your favorite wines before they're gone! Contact our wine club team for special reorder discounts on select wines, now through June 30th.

Cheers!

Girard Wine Club | 707.921.2898 | wineclub@girardwinery.com

History of MIXED BLACKS



Girard Winery began producing the Mixed Blacks in 2006 as an homage to the days when settlers came to the Napa Valley from the "old country" and brought clippings of grape varietals that were common in their area. They planted one field with a blend of varietals and made one wine. This was your "house wine" that you'd enjoy and perhaps trade for your neighbors "house wine".

Today, our Mixed Blacks uses the same approach, sourcing grapes from the Godward Vineyard which is a scattered plot of varietals including Zinfandel, Petite Sirah, Syrah, Grenache, and Mourvedre, plus more unknowns. We pick the grapes and crush them all together to create a rich, hearty fan favorite which we're mighty proud to call our "house wine".

IT TAKES A VILLAGE

"We're a passionate team of winemaking fools with a lot of different stories to be told."

– Glenn Hugo, Winemaker

Sam Moore, our Cellar Extraordinaire, is one of many members of our winemaking crew. Born in Idaho, Sam found his way to beautiful California and has been pouring wine since law would allow it. In 2013, he walked into the Girard cellar on East St. in Sonoma and the door locked behind him. Seriously, he can't get out.

Sam has played the guitar since he was a teenager and has a fond interest in herpetology (the branch of zoology concerned with reptiles and amphibians). When he's not in the cellar, you might find him traveling the world, writing, or sharing a meal at El Dorado Kitchen in Sonoma.



Q & A WITH SAM

Favorite restaurant in Napa/Sonoma County:

When I first moved back to California from Idaho, I lived in Sonoma, where loads of friends worked at El Dorado Kitchen. And let's not forget the amazing eats at El Molino Central in Boyes Hot Springs.

Guilty Pleasure Food:

I have a very strong addiction to the Indonesian Restaurant beneath my apartment in Berkeley... acidic, aromatic white wines need apply for pairing positions.

Go-to weeknight wine:

Something German or Alsatian is godliness, Pinot Blanc or Riesling. Russian River Pinots top the red line-up, and I never say no to any of the recent vintages – 12's and 13's of Girard Cabs or Artistry blend.

All-time favorite wine:

Up in the air still between well-aged Barolo, Chambolle-Musigny Pinot Noirs, and Mosel Rieslings.

Most memorable travel destination:

South Africa is lodged pretty firmly in my memories. We had a road trip from Stellenbosch, along the coast to Port Elizabeth, and back again through the Klein Karoo, just inland. We saw it all from the bed of our trusty bakkie.

How many styles of wine glasses do you really need?

All of them. If my partner Amelia and I switch bottles at home, I'll switch glasses. There's no room for error when the experience can be so nuanced!

Craziest food you've ever eaten:

I ate a dish in Thailand from a street vendor who could not describe to me what ingredients he had used. I'm sure I would have been mortified, but I was too busy putting out the wildfire on my palate!

You get to spend the day with one person – who would it be?

I suppose I don't respond much to celebrity, so cliché as it may sound, I would spend the day with my mom. We're the best of pals, and it would be more fun than a day with Kanye by a long shot.

Why do you love wine country?

Wine is the foundation pit of my life, and future, so to me, there is nothing more beautiful than the rolling green and beige hills of northern California, smattered with oak trees and quilted with vineyards. The wind moves differently in the valleys, pulled in and out by heat inversions and the cooling of the San Pablo Bay. It's quiet, it's serene. And at its center, exactly what Galileo promised: these beautiful plants, sunlight held together by water.

Craziest thing you've ever done:

I've jumped out of airplanes and all that, but picking up my life and moving it to the Netherlands for three years for a change of scenery was pretty wild.

How do you take your coffee?

Black and full-bodied. It complements my house tannin palate that favors Napa Cabernet.

FEATURED PAIRINGS

2013 CABERNET SAUVIGNON DIAMOND MOUNTAIN

*Paired with
Mustard Rosemary Pork Ribs*



Ingredients

*2 tbsp salt
2 tsp dry mustard
2 tsp paprika
½ tsp cayenne pepper
2 cloves garlic, minced*

*1 tbsp fresh rosemary, chopped
½ tsp ground black pepper
4 lbs. baby back pork ribs
1 ½ cups barbecue sauce*

Directions

Preheat oven to 350 degrees Fahrenheit.

In a medium bowl, combine salt, mustard, paprika, cayenne, garlic, rosemary and black pepper. Stir to combine. Separate the ribs into two equal sized racks, and remove the membrane on the underside of the ribs. Place the racks of ribs on an individual double layer of foil and coat with the spice marinade. Wrap both racks in foil and place on a baking sheet.

Bake ribs about 2 hours, until tender. Carefully unwrap ribs and let cool completely. Reserve any of the remaining liquid in the foil by pouring into a small bowl. Chill juices until ready to grill. Preheat grill to medium-high. Combine 1 cup of barbecue sauce with the reserved juices. Once ribs have cooled from the oven, place on the grill. Thoroughly baste the ribs with the barbecue sauce mixture, turning frequently and allowing to heat through for approximately 8 minutes. Remove from grill and transfer to a cutting board to rest for 5 minutes. Cut between ribs to separate, transfer to a platter, and serve with additional barbecue sauce.

2014 CHARDONNAY DUTTON RANCH

*Paired with
Spicy Guacamole Turkey Burgers*



Ingredients

*1 ½ lbs ground turkey
½ cup yellow onion, minced
⅓ cup fresh cilantro, chopped
1 large garlic clove, minced
2 tsp jalapeno, diced
1 tsp ground cumin
1 tsp paprika
½ tsp freshly ground black pepper
Salt*

*1 cup guacamole
1 large tomato, thinly sliced
4 leaves Romaine lettuce
4 seeded buns, toasted*

Directions

In a large bowl, gently combine the first nine ingredients using your hands. Form meat patties approximate 3 ½ inches in diameter and ¾ inch thick. Place on a plate and chill in the refrigerator for 20 minutes.

Preheat grill to medium-high heat. Grill the burgers on a lightly oiled rack, turning once after approximately 6 minutes. Keep on grill for another 6 minutes and remove.

Lightly toast the buns on the grill on indirect heat for approximately 2 minutes. Spread desired amount of guacamole on bottom bun, then layer on the turkey patty and top with lettuce and tomato.



New Release, Limited Inventory

Girard

2013 PETIT VERDOT
NORTH COAST

Aromas suggest white flower notes and an emphasis on blueberry and brambly fruits. The palate showcases vanilla and lilac, followed by bold tannins and a lengthy finish.

WINEMAKING NOTES

Sourced from the Juliana Vineyard in the northeast corner of Napa Valley and the King Vineyard in the Suisun Valley. Petit Verdot is often used as a blending varietal in Cabernet blends, but can also be bottled on its own to showcase its stand alone qualities.

Food Pairing: Greek lamb kebabs

Aging Potential: Drink now through 2025

Varietal Composition: 93% Petit Verdot, 7% Malbec

Appellation: North Coast

Alcohol: 14.7%

Retail: \$35 | **Club:** \$28



New Release, Limited Inventory

Girard

2014 MIXED BLACKS
NAPA VALLEY

Our most sought after red wine blend is bursting with notes of dark fruit and toasted spices. Flavors of raspberry jam and fresh cracked black pepper are intertwined with blackberry and clove for a long finish.

WINEMAKING NOTES

Sourced from the Godward Vineyard in Calistoga from century old head pruned vines. Since 2006, Girard has been the exclusive source for this small block of vines. Aged 35% in new oak.

Food Pairing: Blackened tri-tip with mushroom and black currant jus

Aging Potential: Drink now through 2026

Varietal Composition: Field blend believed to include Zinfandel, Petite Sirah, Syrah, Grenache, and Mourvedre

Appellation: Napa Valley

Alcohol: 15.2%

Retail: \$60 | **Club:** \$48



90pts. –Robert Parker

Girard

2013 ARTISTRY

NAPA VALLEY

Vanilla bean and nutmeg are prominent on the nose, while the palate exudes bright cherry and mocha, followed by blackberry compote and leather. With a little time to decant, this wine becomes more expressive and showcases balanced acidity, tannins and fruit.

WINEMAKING NOTES

Sourced from St. Helena, Oakville and Pope Valley to create the perfect blend. These regions offer dark fruit, well integrated tannin development and complex character. Aged 20 months 100% in French oak.

Food Pairing: Moroccan spiced lamb chops

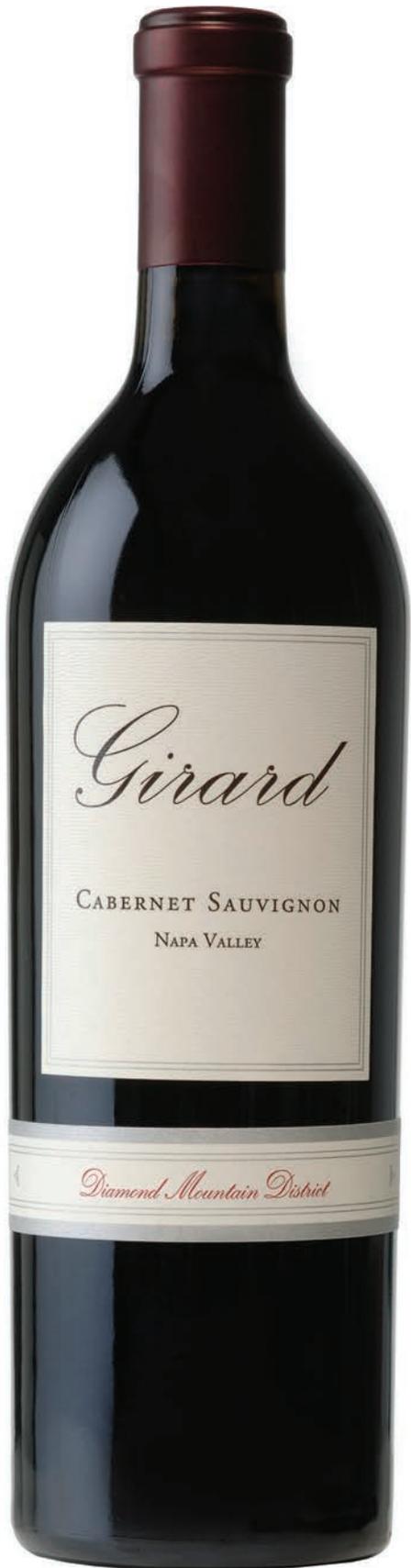
Aging Potential: Drink now through 2025

Varietal Composition: 53% Cabernet Sauvignon, 19% Merlot, 13% Cabernet Franc, 8% Malbec, 7% Petit Verdot

Appellation: Napa Valley

Alcohol: 14.9%

Retail: \$60 | **Club:** \$48



New Release, Limited Inventory

Girard

2013 CABERNET SAUVIGNON
DIAMOND MOUNTAIN

Aromatics of cigar box, earthy mushrooms and mint give way to a palate of blackberry and rich leather. The wine's mid-palate suggests dark fruit and as the wine finishes, you discover bold tannins.

WINEMAKING NOTES

Napa Valley has become the country's most respected region for Cabernet Sauvignon and Diamond Mountain is a region that has garnered a great deal of respect for its fruit. Sourced entirely from a Diamond Mountain vineyard which features volcanic and porous soils with moderate overall temperatures.

Food Pairing: Mustard rosemary pork ribs

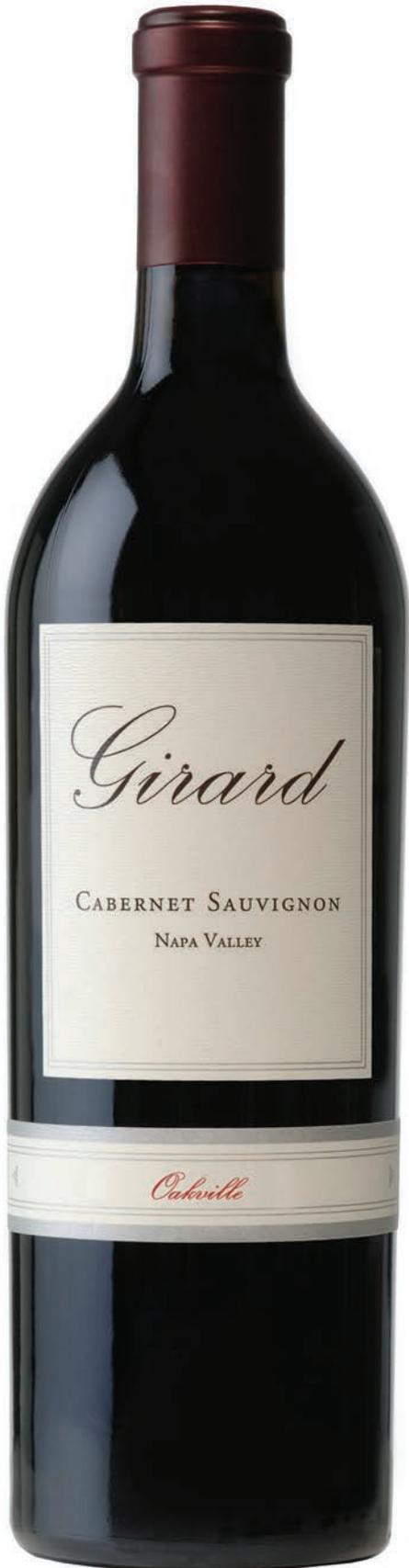
Aging Potential: Drink now through 2028

Varietal Composition: 100% Cabernet Sauvignon

Appellation: Diamond Mountain District, Napa Valley

Alcohol: 14.9%

Retail: \$100 | **Club:** \$80



Limited Inventory

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2013 CABERNET SAUVIGNON
OAKVILLE

Aromatics suggest rich, dark fruit notes intertwined with mocha and vanilla bean. The palate exudes blackberry cobbler and leather, followed by bright acidity and bold tannins.

WINEMAKING NOTES

Sourced from an Oakville crossroads vineyard on the Silverado Trail. Heavy red clay and rock soils with low yielding vines are two major components that help produce intense fruit and complex tannins.

Food Pairing: Beef tenderloin with blueberry balsamic reduction

Aging Potential: Drink now through 2030

Varietal Composition: 100% Cabernet Sauvignon

Appellation: Oakville District, Napa Valley

Alcohol: 15%

Retail: \$75 | **Club:** \$60

Limited Inventory

Girard

2014 CHARDONNAY

DUTTON RANCH, RUSSIAN RIVER VALLEY

Our 2014 vintage is loaded with pear, cinnamon and toasted vanilla. The bright acidity and lime zest make this the perfect summer wine.

WINEMAKING NOTES

Sourced from the Dutton Ranch vineyards in the Russian River Valley; these vineyards have garnered international acclaim for producing world-class Chardonnay. Aged 10 months in 100% French oak.

Food Pairing: Spicy guacamole turkey burger

Aging Potential: Drink now through 2018

Varietal Composition: 100% Chardonnay

Appellation: Dutton Ranch, Russian River Valley

Alcohol: 14.4%

Retail: \$35 | **Club:** \$28





Girard

2014 MIXED WHITES
NORTH COAST

Rich with lemon peel and stone fruit, accompanied by a range of citrus fruits and minerality. The racy acidity allows this wine to be refreshing yet substantial.

WINEMAKING NOTES

Sourcing a blend of four white wine varietals, combining both Rhone and Bordeaux yields to produce a unique flavor profile. Sur lie aging in stainless steel aided in developing a creamy mouthfeel.

Food Pairing: White fish cakes with lemon chili sauce

Aging Potential: Drink now through 2018

Varietal Composition: 55% Roussane, 15% Viognier,
15% Semillon, 15% Sauvignon Blanc

Appellation: North Coast

Alcohol: 14.2%

Retail: \$30 | **Club:** \$24