

# Girard

NAPA VALLEY

CELEBRATING A SENSE *of* PLACE IN THE NAPA VALLEY

## FEBRUARY WINE CLUB SELECTION

### CELLAR HAPPENINGS



The last tank of Cabernet Sauvignon has been pressed and we are continuing to barrel down the remaining wines of the 2011 vintage. Finally able to catch our breath after a long harvest and begin the patient period of barrel aging, we can now

appreciate the young wine and new French oak aromas that waft through the winery as we fill the barrels. As the 2011 vintage is wrapping up, we look back at a very challenging harvest and take pride in the great character we have found in the wines and look forward to watching them mature in barrel over the next couple of years.

We have also started saying our goodbyes to the hardworking interns that spent the last couple of months with us at the winery. Their contributions to

this harvest are greatly appreciated. As we settle in to this New Year, we prepare to bottle our 2009 “Mountain Fruit” Cabernet Sauvignons. This will include our lineup of fan favorites; the Diamond Mountain, Mt. Veeder, and Atlas Peak Cabs. We are excited to introduce the first vintage of a new “Mountain Designate” Spring Mountain Cabernet. All of these wines possess distinct character indicative of their unique “sense of place” in the Napa Valley.

The production has been limited to 100 cases per appellation; the beauty of this limited quantity is that after these “Mountain Designate” Cabernets are crafted, remaining wine is blended into our popular 2009 Artistry blend. These tasty “leftovers” add depth and complexity to the Artistry by lending concentrated flavors and aromas.

Looking forward to a safe and happy New Year, and hopefully sharing a glass in Napa with you! Remember wine is alive and it is a journey, not a destination. Keep exploring! Cheers,

*- Glenn Hugo, Winemaker*

### UPCOMING EVENTS

#### **Cupid's Kitchen**

*February 10th*

*6-9pm*

Our second annual Valentine's inspired event featuring festive bubbles, the Tomales Bay Oyster Girls, perfectly paired cheeses, and an exquisite chocolate fountain!

#### **St. Patty's Day Celebration**

*March 17th*

*1-5pm*

Look forward to a special flight paired with petite corned beef and cabbage sandwiches and LIVE music!

#### **Winemaker Dinner**

*April 7th*

*6-9pm*

Visit our private winemaking facility and introduce yourself to our winemaker Glenn Hugo. Be one of the first to sample the up and coming releases!

#### **Sip and Slider**

*May 12th*

*1-5pm*

Enjoy our most popular current releases served alongside delicious sliders. Join us in the tasting room for live music and a special flight.

# RED WINE PREFERENCE

## 2009 Napa County Cabernet Sauvignon

### Winemaking:

The grapes for the 2009 Cabernet Sauvignon were sourced from vineyards across Napa County. The fruit matured on the vines perfectly with warm, sunny days and cool evenings. From the moment the fruit was harvested, the grapes exhibited well balanced character. We aged the wine in 100% French oak of which 35% were new French oak influences.

### Tasting Notes:

Well rounded and approachable, this Cab is perfectly paired alongside a beautiful filet mignon or hearty chili. Soft undertones of toasted hazelnuts and plush tannins whisper quietly among notes of coffee, sweet vanilla bean and dark, exotic fruit. The finish lingers long on the palate with a hint of sweet mint that will leave you longing for another sip.

**Composition:** 83% Cabernet Sauvignon, 10% Merlot, 3% Cabernet Franc, 3% Petite Verdot, 1% Malbec

**Appellation:** Napa County

**Alcohol:** 14.5% | **pH** 3.43 | **TA** 1.08 g/100ml

Retail: \$28.00

Club Price: \$22.40



## 2009 Cabernet Franc

*NEW RELEASE*

### Winemaking:

This Cabernet Franc was primarily sourced from the Pope Valley region on the Northeast of the Napa Valley. Warm days and cool nights provide a balanced growing climate for Bordeaux varietals. The grapes were hand-sorted then gently pressed into stainless steel fermentors. Pumpovers were performed gently to avoid any harsh tannin extraction. Pressed dry into 50% new French oak and 50% used French oak barrels.

### Tasting Notes:

Our Cabernet Franc's have always been grown and produced in a classic Bordeaux style and there is no exception with this vintage. The 2009 showcases notes of roasted herb, ripe raspberry, sweet plum, cinnamon and mocha on the nose. As the wine opens, the palate unfolds with a jubilee of cherry preserves and soft clove. The wine finishes with structured tannins and a touch of mineral. Pair with garlic roasted root vegetables to bring out the natural essence of this varietal.

**Composition:** 98% Cabernet Franc, 2% Cabernet Sauvignon

**Appellation:** Napa Valley

**Alcohol:** 15% | **pH** 3.33 | **TA** 0.675/100ml

Retail: \$40.00

Club Price: \$32.00



## 2009 Artistry

*NEW RELEASE*

### Winemaking:

Grapes harvested for the 09 Artistry were hand sorted then gently pressed. After primary fermentation the wine went through an extended maceration period to soften the tannins. Native yeast was used during primary fermentation followed malolactic fermentation in the barrel. The wine was aged 22 months in 50% new French oak and 50% once-used French oak then bottled unfiltered and unfiltered.

### Tasting Notes:

The 2009 Artistry has a nose full of pralines and baking spices. The palate shows layers of boysenberries, currants and exotic Bing cherries. Well structured with round tannins and beautiful notes of tobacco and spice on the finish.

**Composition:** 56% Cabernet Sauvignon, 15% Cabernet Franc, 10% Merlot, 8% Malbec

**Appellation:** Napa Valley

**Alcohol:** 15.00% | **pH** 3.44 | **TA** 0.735/100ml

Retail: \$40.00

Club Price: \$32.00

