Girard

NAPA VALLEY

WINE CLUB NEWSLETTER | FALL 2013

HARVEST IN WINE COUNTRY IS A SIGHT to see. If you have had the pleasure of visiting the Napa Valley this time of year, we're sure you'd agree. The buzz of excitement is electric as the wineries come to life with freshly picked grapes, hardworking winemaking teams, and the wine-loving visitors that want a glimpse into every part of the process.

This 2013 Harvest has become especially exciting as the fruit being picked is as glorious and abundant as a winemaker could dream. Ideal weather conditions throughout the year assisted the grape growing process perfectly and started the picking season early in mid-August. While 2012 was another vintage winemakers hailed as wonderful, 2013 is rumored to be even better. We'll let the wines speak for themselves eventually, but for now, we are all smiles.

We hope you enjoy the new releases in your fall allocation and are able to share them with friends and family. If you would like to re-order any of these wines for the holiday season, please write to us at wineclub@girardwinery.com or call 707.921.2898. Cheers!

7-DAY NEW ENGLAND & CANADA DISCOVERY CRUISE
September 20-27, 2014

Join us on our New England excursion aboard Holland America's newly refurbished ms Veendam!

Experience the fall colors, dine on Maine's world-famous lobster at its source, and immerse yourself in the history and culture of the French-flavored Quebec City while sailing miles of ruggedly beautiful coastline. During this 7-day excursion your fare includes joining us onboard at our Winemaker's Dinner, private cocktail parties and wine tastings, all while making the scenic journey from Boston to Quebec City.

Special state room pricing starts at $1,519. Reserve your spot by November 1st to receive early booking perks.

Email cruiseinfo@girardwinery.com to request more information, or contact our travel agent, Marilyn, at 707.778.8550 to book today!

CABERNET SAUVIGNON PREFERENCE

2011 CABERNET SAUVIGNON, ATLAS PEAK

LIMITED PRODUCTION

Aromatics of blackberry reduction, cherry cola, lavender, and subtle cigar box. Currently this wine has a soft mouth feel, but with time the palate intensity will increase to showcase richer elements of plum, clove, and allspice with a balance of acidity and tannin that will continue to evolve in the bottle.

Winemaking: The well-maintained Probst Vineyard of the Atlas Peak region supplied us with small berry clusters full of intensity. 2011 was a less ripe vintage with cooler than usual late harvest temperatures, which allowed the fruit components to develop at a slower pace which contributed to pronounced acidity. This welcomed acidity integrated with the mild fruit and oak characteristics resulting in an elegantly structured Cabernet Sauvignon.

Food pairing: Try with beef stroganoff, or ravioli with sage brown butter sauce.

Aging potential: Decant to enjoy now, or cellar for 8–11 years.

Composition: 100% Cabernet Sauvignon

Appellation: Atlas Peak

Alcohol: 14.5%

pH 3.52

TA 0.72/100ml

Retail: $75

Club: $60

2011 CABERNET SAUVIGNON, MOUNT VEEDER

LIMITED PRODUCTION

This wine offers bold aromas of dark cherries, mocha, and hints of herbs on roasted meat. With additional age the palate will become increasingly complex, with plush black currant, dried herbs, and integrated tannins layered over leather. Given the excellent structure, our 2011 vintage will continue to improve over the next 5–7 years.

Winemaking: It's no surprise this 2011 Cabernet Sauvignon has developed beautifully. The growing season's cool temperatures allowed the fruit longer hanging time to develop acidity. After harvest, our Mt. Veeder Cab spent 20 months in 100% French oak further intensifying the bold flavors we know and love.

Food pairing: We suggest pairing alongside herb-roasted chicken with port and fig sauce.

Aging potential: Decant and enjoy now through 2020.

Composition: 100% Cabernet Sauvignon

Appellation: Mt. Veeder

Alcohol: 14.3%

pH 3.64

TA 0.69/100ml

Retail: $75

Club: $60