



WINE CLUB NEWSLETTER | MARCH 2017

AN INSIGHT INTO THE GIRARD BOTTLING PROCESS

Bottling might seem to be a simple end to the winemaking process. Bottles are mechanically filled while closures, capsules and labels are applied.

However bottling season — which is now for many of our recent vintages of white, rosé and lighter red wines — is the final opportunity to get everything just right. Winemaker Glenn Hugo and his team focus on every last detail, until the bottled wines are safely resting in their cases.

And there are devils in those details.

“It’s an arduous task to prepare all the blends for bottling, which might include prepping them for heat or cold stability, or filtration,” Glenn explains. “The actual process of bottling involves many moving parts and at times can be very challenging.”

Extraordinary attention is paid to every aspect of bottling because of the expertise that went into producing these complex and rewarding wines up until this point can be undone by an issue on the bottling line.

All components (glass, closures, capsules and labels) must be ordered in advance and prepared for bottling day. Conditions should be as clean as a hospital lab, with all machinery and bottles sterilized to prevent unwanted elements from being introduced into the wine. Exposure of the wine to oxygen is closely monitored, and the line crew inspects each bottle for proper fill level and application of the various components.

Bottling machines, with minds of their own, can stop in a heartbeat followed by the sounds of breaking glass and falling cartons alerting all to the breakdown. Adjustments are made, and the line moves again with the distinctive throb of glass clinking on glass.

“The actual process of bottling involves many moving parts and at times can be very challenging.”

In late summer, the Girard crew repeats the process by bottling the fuller-bodied reds that require more time in barrel and bottle, thus making room for the 2017 vintage.

“I think most winemakers would agree that bottling is not their favorite part of the process,” Glenn says, “yet they would also agree that it feels great to get to this final stage, after a year or two of taking care of the wine since the grapes were harvested.”

Cheers!

Girard Wine Club

(707) 921-2795 ext. 4 | wineclub@girardwinery.com



SAN FRANCISCO CHRONICLE INTERNATIONAL WINE COMPETITION:



Award seasons is upon us, and we at Girard are thrilled to announce another stellar showing in the San Francisco Chronicle's International Wine Competition. Our 2015 Russian River Valley Chardonnay also stood out in the competition and received a Gold Medal in a Chardonnay category. This came as no surprise as the fruit is sourced from vineyards that have garnered international acclaim as world class producers of Chardonnay. It showcases tremendous complexity and harmony between the many components of fruit, spice, and minerality.

Our 2013 Artistry received a Double Gold Medal in a Cabernet dominant blends category, which pairs nicely

with a 90 point rating from Robert Parker who praised Artistry for its, "*richness and purity.*"

We also received a trio of Silver Medals between the 2013 Old Vine Zinfandel, 2015 Sauvignon Blanc, and the 2014 Cabernet Sauvignon, Napa Valley; all of which were recognized and enjoyed as favorites by our wine club members long before they stood out in competition.

We at Girard are very grateful for these awards and look forward to continuing to produce wines that represent the authenticity and quality our club members have grown to love over the years.

FEATURED PAIRINGS

2014 PETIT VERDOT

*Paired with
Spicy Mushroom Burger on a Pretzel Bun*



Ingredients

<i>4 Portobello mushroom caps</i>	<i>1 stick of butter</i>
<i>4 pretzel buns</i>	<i>1 tsp spicy brown mustard</i>
<i>3 tbsp olive oil</i>	<i>1 tomato, sliced</i>
<i>3 tbsp balsamic vinegar</i>	<i>1 red onion, sliced</i>
<i>2 cloves garlic, minced</i>	<i>Gouda cheese, sliced</i>
<i>1 tbsp soy sauce</i>	<i>Chili flakes to taste</i>
<i>1 tbsp rosemary, chopped</i>	
<i>1 tsp Worcestershire sauce</i>	

Directions

In a medium bowl, whisk the garlic cloves, balsamic vinegar, soy sauce, chopped rosemary, salt, pepper, and a dash of Worcestershire sauce. Add chili flakes to the marinade for your desired level of spiciness.

Place the Portobello mushroom caps smooth side down in baking dish and brush with olive oil before pouring the marinade evenly over them.

Let the mushrooms marinate at room temperature for up to an hour. Heat a large pan on medium low and melt the pad of butter before adding the mushrooms to cook for about five minutes on each side. Top mushrooms with the slices of Gouda and let the cheese melt for a minute before removing from heat.

Serve on pretzel bun with mustard, red onion, and tomato.

Enjoy.

2016 SAUVIGNON BLANC

*Paired with
Shrimp Stuffed Avocados*



Ingredients

<i>4 avocados</i>	<i>¼ tsp dill</i>
<i>10 oz small shrimp, cooked</i>	<i>2 stalks celery, diced</i>
<i>2 tsp rice vinegar</i>	<i>½ yellow onion, diced</i>
<i>1 ½ tsp olive oil</i>	<i>Lemon (optional)</i>
<i>1 tsp Dijon mustard</i>	<i>Soy Sauce (optional)</i>
<i>½ tsp chives</i>	
<i>½ tsp fresh parsley</i>	
<i>½ tsp paprika</i>	

Directions

Place shrimp in a large bowl and mix in the diced celery and onion. Add in the rice vinegar, Dijon mustard, parsley, dill, olive oil, season with salt and pepper, and mix until fully combined. Cover bowl with plastic wrap and place bowl in fridge and allow shrimp salad to marinate for an hour.

Cut avocados in half lengthwise and remove the pit. Cut a small flat spot on the bottom on the bottom of the avocado so that it will sit balanced on the plate. Keep skin on to maintain shape. Remove additional avocado as needed to make a larger bowl for shrimp.

Spoon salad into the avocado and sprinkle a small amount of paprika and chives over shrimp salad. Feel free to top with a squeeze of lemon and a dash soy sauce if you wish.

Enjoy.



New Release!

Girard

2016 SAUVIGNON BLANC

NAPA VALLEY

Brightly aromatic, reminiscent of citrus, melon and exotic tropical fruits. On the palate, zingy acidity is balanced by tangerine, kiwi and lime notes with a hint of honeydew melon.

WINEMAKING NOTES

Fortunately, there were no major heat waves through the summer. The grapes ripened earlier than usual, which was fantastic considering that October rains came right on cue, but by then we'd already harvested our fruit.

Food Pairing: Shrimp Stuffed Avocados

Aging Potential: Drink now through 2018

Varietal Composition: 100% Sauvignon Blanc

Appellation: St Helena, Napa Valley

Alcohol: 13.9%

Retail: \$18 | **Club:** \$14.40



Girard

2015 CHARDONNAY
RUSSIAN RIVER VALLEY

The nose unfolds with apple and vanilla complemented by bright acidity and mandarin orange flavors. As this wine coats the palate, a layer of minerality and oak create a creamy finish.

WINEMAKING NOTES

Russian River Valley is known for its cooler climate and fog layer in the evening. This climate allows the fruit to develop character, acidity and a full-bodied structure.

Food Pairing: Creamy Clam Chowder

Aging Potential: Drink now through 2018

Varietal Composition: 100% Chardonnay

Appellation: Russian River Valley

Alcohol: 13.9%

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



New Release!

Girard

**2014 PETIT VERDOT,
NORTH COAST**

Showcases the aromatics of citrus blossom and jasmine with an emphasis on blue fruits. The oak integration is notable with hints of cocoa powder and sweet baking spice. On the palate flavors of blueberry cobbler and vanilla cream meld into a finish laced with ripe, rich tannins.

WINEMAKING NOTES

We source primarily from the northeast corner of Napa Valley. Petit Verdot is often used in blends, prized for its dramatic impact on the overall character of a wine. The 2014 harvest produced exceptional quality fruit which allowed us to bottle it as a wine showcasing unique, stand-alone attributes.

Food Pairing: Spicy Mushroom Burger on a Pretzel Bun

Aging Potential: Drink now through 2018

Varietal Composition: 97% Petit Verdot, 3% Cabernet Sauvignon

Appellation: North Coast

Alcohol: 14.7%

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



Girard

2014 MERLOT
NAPA VALLEY

Aromas of red fruit, earth, and spices. Black raspberries and currants wrapped in cocoa powder and cinnamon on the palate with an extended finish of bright fruit and tannin structure.

WINEMAKING NOTES

2014 was the third consecutive vintage celebrated as a perfectly balanced growing season in Napa Valley. With ideal bud break, steady flowering, and the perfect amount of sunshine and rain, our vines were able to bring exceptional quality into the cellar.

Food Pairing: Braised Lamb Shanks with Parsley-mint Gremolata

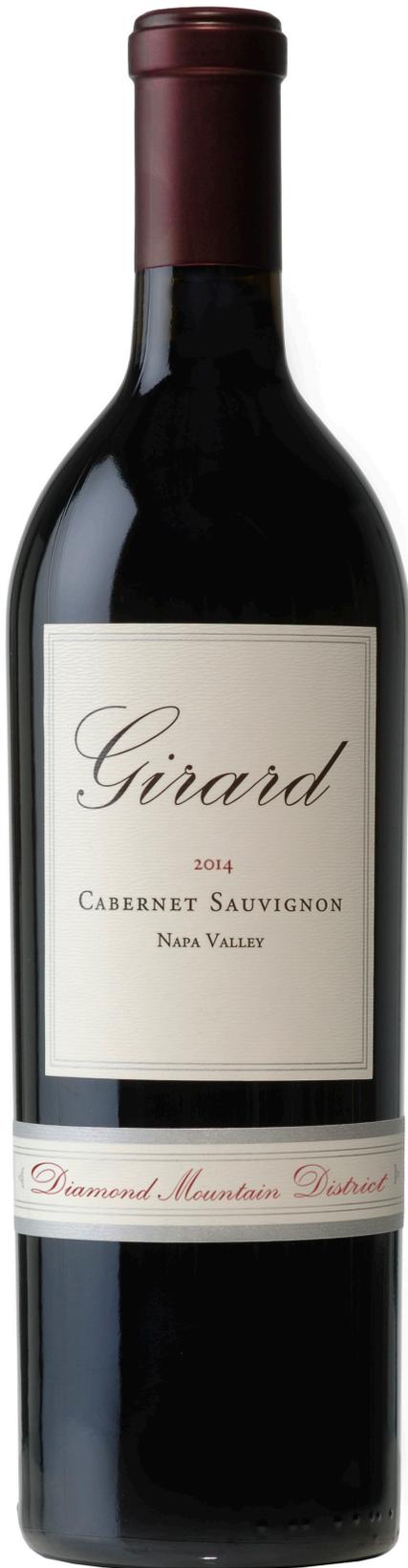
Aging Potential: Drink now through 2023

Varietal Composition: 93% Merlot, 6% Petit Verdot, 1% Malbec

Appellation: Napa Valley

Alcohol: 14.9%

Retail: \$50 | **Club:** \$40



New Release!

Girard

**2014 CABERNET SAUVIGNON,
DIAMOND MOUNTAIN**

A nose with hints of red and dark fruit, leather, and mint. The palate expands into notes of blackberry alongside truffle and mocha. Tannins and a well rounded structure is compounded by bright acidity.

WINEMAKING NOTES

We consider the 2014 vintage a recent favorite with high quality, a depth of flavor, and excellent character. Mountain fruit specifically came in at an even pace and with well developed fruit character and bright acidity. Be sure to let this Cabernet spend a little time in your cellar so that it may age to perfection.

Food Pairing: Herb Crusted Prime Rib with fresh Horseradish Sauce

Aging Potential: Drink now through 2024

Varietal Composition: 89% Cabernet Sauvignon, 11% Cabernet Franc and Malbec

Appellation: Diamond Mountain District, Napa Valley

Alcohol: 14.9%

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