

# Girard

NAPA VALLEY

CELEBRATING A SENSE of PLACE IN THE NAPA VALLEY

## WHITE WINE CLUB

### VINEYARD HAPPENINGS



#### *Harvest is finally here!!!*

Although this Harvest has had a late start with low yields it hasn't lessened the excitement surrounding the exceptional quality of fruit. We began picking the first block of Sauvignon Blanc; already the juice is showing tremendous tropical flavors of guava, pineapple, and papaya. I am excited about the complex layers and bright acidity the Sauvignon Blanc is already showing. Chardonnay is looking like it's up next, most likely followed by our Zinfandel. The entire cellar crew is eager to get their hands on the rest of the fruit coming in so they can begin making our exceptional 2011 vintage. Check out this picture from the first day of Harvest 2011. We're off to a great start!

*- Glenn Hugo, Winemaker*

### CUSTOM LABELS!

*Perfect gift for the upcoming holidays*

We would like to offer you the opportunity to custom etch your favorite Girard wine this holiday season! Please contact our wine club coordinator Jenna at [jenna@girardwinery.com](mailto:jenna@girardwinery.com) for more details and special wine club pricing.



**Free festive wax dip on case purchases!**

### UPCOMING EVENTS

November 12th  
1-5pm

Sip and Soup

November 18th  
6-9pm

Trivia Night

December 17th  
1-5pm

Holiday Open House

December 19th  
5:30pm

NFL Sunday Night Football  
49ers vs. Steelers

*We'd Love to Hear From You!!!*



For more information or to RSVP please email us at [hospitality@girardwinery.com](mailto:hospitality@girardwinery.com), or call us at 707-968-9297

# October Wine Club Selection

## 2010 SAUVIGNON BLANC

### Vineyards:

The primary source of fruit for our 2010 Sauvignon Blanc is our estate vineyard on the North side of St. Helena. We also source fruit from the highly respected Crocker vineyard and the acclaimed Morgan Ranch at the base of Mt. Vaca. All three vineyards provide warm days and cool nights, combined with dense clay alluvial soils; these are excellent growing environments for Sauvignon Blanc.

### Winemaking:

After early morning harvests, the grapes were gently pressed into stainless steel tanks. Our winemakers Marco DiGiulio and Zach Long inoculated the juice with a specially selected yeast culture, designed expressly for highlighting the unique characteristics of Sauvignon Blanc. After fermentation, the wine aged for six months in stainless steel without malolactic fermentation.

### Tasting Notes:

A very clean, fresh and crisp Sauvignon Blanc. With rich layers of tropical fruit with lush aromas of pineapple, guava and banana, while the palate displays grassy notes and exhibits fresh cut grapefruit and tangy lemon zest.

### Recommended Food Pairings:

Caprese skewers, prosciutto, melon & goat cheese balls, or vegetable spring rolls are all perfect compliments to the bright and refreshing flavors in our 2010 Sauvignon Blanc.

**Composition:** 100% Sauvignon Blanc

**Appellation:** Napa Valley

**Alcohol:** 13.7% | **pH** 3.25 | **TA** 0.6 g/100ml

Retail: \$16.00

Club Price: \$12.80



## 2010 CHARDONNAY **NEW RELEASE**

### *Russian River Valley*

### Vineyards:

To obtain a balanced, food-friendly Chardonnay, we had sourced our fruit from the cooler areas of the Russian River Valley; the majority of our Chardonnay comes from Dutton Ranch. The cooling, marine-layering influences enable our fruit to be picked with a high level of acidity, resulting in a bright, fresh and food-friendly wine.

### Winemaking:

The grapes were whole-cluster pressed directly into a combination of 50% new French oak and 50% used French oak. The wine went through native primary and malolactic fermentations and aged in barrel for 10 months.

### Tasting Notes:

The French oak aging on our 2010 Russian River Chardonnay offers up a wonderful combination of green apple coated in a rich caramel. There is great balance with a creamy and rich texture on the palate with hints of butterscotch crème brûlée. With the surprising acidity allows this wine to pair with a wide variety of foods.

### Recommended Food Pairings:

It is difficult to find a dish that does not pair well with this versatile Chardonnay! We suggest pouring alongside pork, chicken, fish or any salad; our favorite is a light crab salad or lemon caper shrimp.

**Composition:** Chardonnay

**Appellation:** Russian River Valley

**Alcohol** 13.9% | **pH** 3.35 | **TA** 0.58 g/100ml

Retail: \$24.00

Club Price: \$19.20

