



# Girard

WINE CLUB NEWSLETTER | WINTER 2017



## KUDOS FOR THE 2016 CRUSH

“The 2016 harvest is the biggest we’ve seen at Girard,” says winemaker Glenn Hugo. “We crushed 100 tons more than our previous record-year in 2013. We had some challenging periods of heat waves and threats of rain, but we were gifted with a high-quality vintage overall. The wines are showing great structure, with bright, extracted fruit character.”

What happens after harvest? “In the winter, we focus on the current vintages, as we typically still have a few tanks going through extended

maceration on the skins. While other lots of wine will be finishing malolactic fermentation (the conversion of tart malic acid to the softer lactic acid). This gives our reds a rounded, softer mouthfeel. We also shift our attention to the previous vintage, making sure that these wines are sulfured and topped.

*Cheers!*

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## IT TAKES A VILLAGE:

### Jaylene Gipson: Concierge Extraordinaire

**Talk about devotion!** Jaylene Gipson has been Girard's tasting room manager and wine club concierge for more than a year now, though her relationship with Girard dates back to 2010. She began working harvest driving forklifts, dragging hoses, cross-flow filtering, bottling and everyday maintenance. Also cleaning, lot of cleaning. A constant task was scrubbing every piece of equipment every day, yet none of it bored her.

A year ago, Jaylene was promoted to tasting room manager and wine club concierge. Her deep knowledge of grapegrowing and winemaking genuinely reflects in the knowledge she enthusiastically shares with everyone she meets. Since she has always poured all of her heart into her work, you could almost say Jaylene and Girard are a perfect match.



## Q & A WITH JAYLENE

### **Born:**

*Great Falls, Montana*

### **Lives:**

*Napa.*

### **Your name:**

*My father's name was only initials, J.C. Gipson. My mother wanted to name me after him but more than just initials. Thus, Jaylene. There is another Jaylene Gipson I know about; I think she lives in Kansas.*

### **Wine Education:**

*Mostly hands-on, though I am WSET 2 certified. I was a registered nurse in my former life.*

### **Hobbies:**

*I'm a music geek (listening, not playing), I like to read, and I love adult coloring books.*

### **About managing the tasting room:**

*I enjoy sharing all my wonderful Girard experiences with our guests. Plus, I get to hear theirs too. I love it when a*

*couple comes in because Girard was the wine they had on their first date, or when their last name is Girard.*

### **Favorite place to eat after a long day during harvest**

*In-N-Out Burger.*

### **Favorite place to eat on a non-harvest weekend night?**

*Home.*

### **Guilty food pleasure?**

*Cheetos.*

### **Favorite Girard pairing?**

*Mixed whites and ANYTHING. Mixed Blacks and grilled sausages with veggies.*

### **Bucket list to do:**

*I want to visit Norway, which is where my mother was born.*

## FEATURED PAIRINGS

### 2014 OLD VINE ZINFANDEL

*Paired with  
Raspberry Panna Cotta*



#### Ingredients

*1 ½ cups heavy cream  
¼ cup sugar  
1 tbsp. unflavored gelatin  
¾ cup milk  
1 tsp. vanilla  
1 cup raspberries  
mint leaves*

#### Directions

Fill a bowl with cold water and mix in gelatin. Set aside to soften.

Mix the vanilla, heavy cream, sugar, and milk in a large sauce pan and heat on low to medium until simmering. Stir until sugar dissolves and then add softened gelatin and continue to stir until it dissolves as well. Set aside to cool before placing in fridge. Set for two hours.

Place most of the raspberries in serving dishes. Take cream mixture from fridge and add to the dishes. Top each dish off with an extra raspberry or two and garnish with fresh mint.

### 2013 ARTISTRY

*Paired with  
Coq Au Vin*



#### Ingredients

*1 ½ lbs. chicken breasts  
4 slices bacon, chopped  
2 cups button mushrooms, sliced  
1 sweet potato, chopped  
2 carrots, chopped  
1 sweet onion, diced  
4 cloves garlic, minced  
2 cups chicken broth  
2 tbsp. tomato paste  
2 cups red wine  
2 bay leaves  
4 sprigs thyme*

#### Directions

Heat a large skillet with oil over medium-high heat and cook bacon. Once fully cooked add garlic, carrots, onion and sweet potato. Cook until soften, about 5 minutes. Stir in tomato paste and then add chicken. Sear chicken on both sides until browned and then add mushrooms and cook for another minute.

Slowly pour in chicken broth and red wine and add bay leaf, thyme and salt and pepper. Gently stir and combine all ingredients and bring sauce to a boil. Reduce to a simmer and allow sitting for 10 minutes.

Once fully cooked serve with vegetables and ladle sauce over both chicken and vegetables.



*Girard*

2015 SAUVIGNON BLANC  
NAPA VALLEY

Aromatics of citrus and tropical fruits followed by mandarin and kiwi on the palate. The wine's balance of acidity and fruit linger for a crisp finish.

**WINEMAKING NOTES**

Despite the below average yields in 2015, the fruit quality proved exceptional, making this wine a highly coveted, limited release wine.

**Food Pairing:** Scallop and Sugar Snap Pea Stir-Fry

**Aging Potential:** Drink now through 2017

**Varietal Composition:** 100% Sauvignon Blanc

**Appellation:** St Helena

**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:** Roasted Acorn Squash with Garlic Butter and Burratta

**Aging Potential:** Drink now through 2018

**Varietal Composition:** 100% Chardonnay

**Appellation:** Russian River Valley

**Alcohol:** 13.9%

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



*Girard*

2014 OLD VINE ZINFANDEL  
NAPA VALLEY

Red and black fruit notes followed by cedar on the nose. The palate showcases dark berry notes with subtle smoke.

WINEMAKING NOTES

To ensure even ripening our winemaking team always monitors the Zinfandel during harvest to create the perfect balance of fruit and acidity. To add even more structure and character we blend Petite Sirah with the Zinfandel.

**Food Pairing:** Raspberry Panna Cotta

**Aging Potential:** Drink now through 2025

**Varietal Composition:** 90% Zinfandel, 9% Petite Sirah  
& 1% Grenache

**Appellation:** Napa Valley

**Alcohol:** 15.0%

**Retail:** \$28 | **Club:** \$22.40



**90 Points!**

*Girard*

**2013 ARTISTRY**

**NAPA VALLEY**

Notes of vanilla bean, nutmeg and dark fruits framed with bright cherry and textured tannins. The structure of acidity, tannin and fruit present a well balanced wine that will age gracefully.

**WINEMAKING NOTES**

The abundance of perfectly ripe grapes with a smooth balance of acids and sugars provided a broad sweep of opportunities for winemakers to use only the most select fruit.

**Food Pairing:** Coq Au Vin

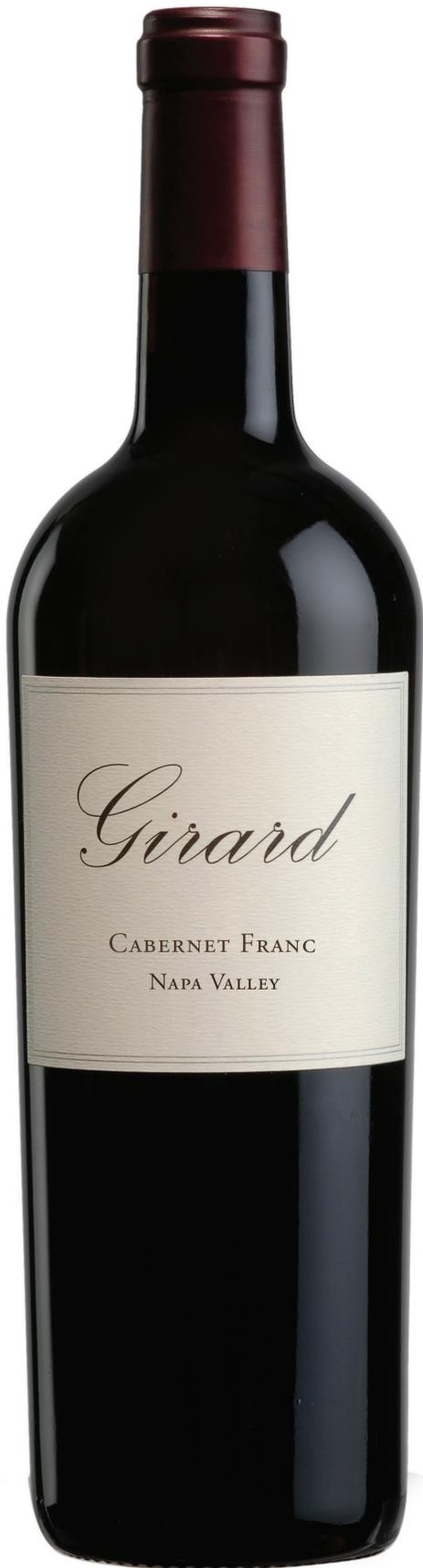
**Aging Potential:** Drink now through 2025

**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!**

*Girard*

**2014 CABERNET FRANC  
NAPA VALLEY**

Red fruit and tobacco on the nose followed by black currant and spice on the palate. Bold tannins and fruit flavors make this wine a perfect food-friendly wine.

**WINEMAKING NOTES**

The 2014 harvest showcased a well-developed balance of acidity and fruit character. Overall, the 2014 harvest will be considered yet another high quality vintage for Napa Valley.

**Food Pairing:** Caramelized Onion and Goat Cheese Burgers

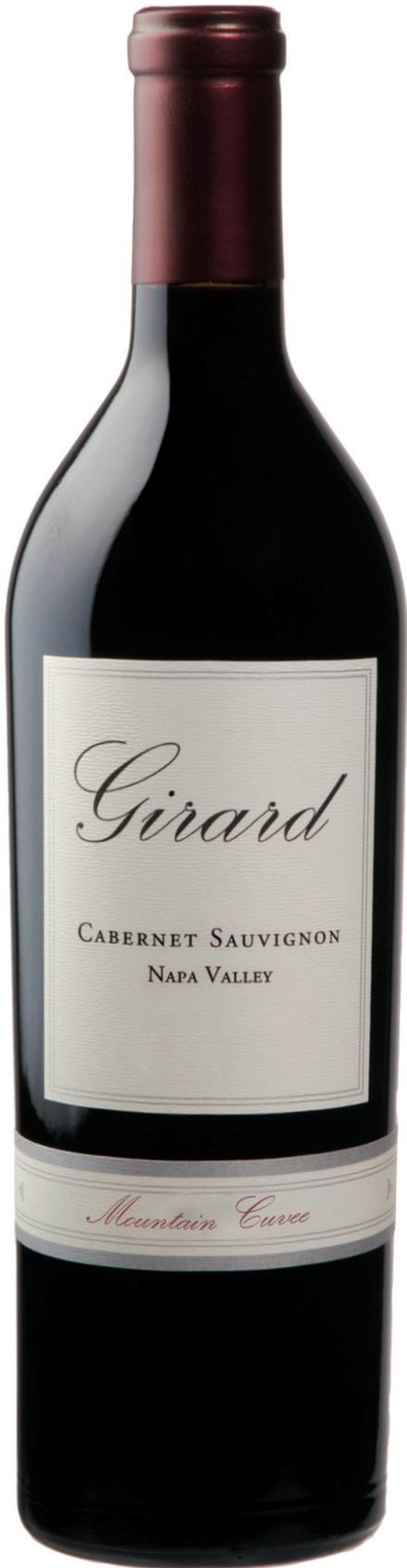
**Aging Potential:** Drink now through 2022

**Varietal Composition:** 100% Cabernet Franc

**Appellation:** Napa Valley

**Alcohol:** 15%

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



**New Release!**

*Girard*

**2013 CABERNET SAUVIGNON  
MOUNTAIN CUVEE**

Fresh herbs and black fruits surround the nose, while the palate is full of blackberry and vanilla. Hints of leather are intertwined with dark, oak structure and rich tannins.

**WINEMAKING NOTES**

Textbook conditions in 2013 saw near-ideal spring bud break, steady flowering and moderate ripening temperatures. The mountain districts are intentionally farmed at lower yields, bringing only the very best grapes to harvest.

**Food Pairing:** Filet Mignon with Balsamic Glaze

**Aging Potential:** Drink now through 2026

**Varietal Composition:** 100% Cabernet Sauvignon

**Appellation:** Mount Veeder, Diamond Mountain, Atlas Peak,  
Howell Mountain

**Alcohol:** 14.9%

**Retail:** \$125 | **Club:** \$100



*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