

Girard

NAPA VALLEY

CELEBRATING A SENSE of PLACE IN THE NAPA VALLEY

MIXED 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'm 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 we can begin making the 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 for more details and special wine club pricing.



Free festive wax dip on case purchases!

UPCOMING EVENTS

November 12th
1-5pm
November 18th
6-9pm
December 17th
1-5pm
December 19th
5:30pm

Sip and Soup
Trivia Night
Holiday Open House
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, or call us at 707-968-9297

October Wine Club Selection

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 allow us to pick our fruit 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 crisp green apple coated in a rich caramel. Well-balanced with a creamy texture, showcasing notes of butterscotch and crème brûlée on the palate. The surprising acidity of this wine makes it the perfect companion to 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 Value: \$24.00

Club Price: \$19.20



2009 PETITE SIRAH **NEW RELEASE**

Napa Valley

Vineyards:

The vineyard sources for our 2009 Petite Sirah are: Godward Vineyard, Julianna Vineyard and Capp Vineyard. These vineyards contain mature vines; the Godward vines are 100+ years old! The climate and soil types at each vineyard location are ideal for Petite Sirah viticulture.

Winemaking:

The grapes were hand-sorted and crushed into stainless steel fermentors. Pumpovers were done as gently as possible to avoid undesirable harsh tannin extraction. Pressed at dryness to 85% French and 15% Hungarian oak with a composition of 45% new oak for both barrel types.

Tasting Notes:

Our 2009 vintage Petite Sirah is an inky, dark, fruit-forward wine with aromas of baked black cherry tart, dark plum, Tahitian vanilla bean, anise and allspice on the palate. There is a balance of integrated, firm tannins and bright acidity with a soft, spicy and lingering finish.

Recommended Food Pairings:

Dark chocolate cupcake with blueberry frosting or macerated berries in a dark chocolate cup.

Composition: 98% Petite Sirah and 2% Zinfandel

Appellation: Napa Valley

Alcohol 14.5% | **pH** 3.52 | **TA** 0.66 g/100ml

Retail Value: \$28.00

Club Price: \$22.40

