

Girard

NAPA VALLEY

CELEBRATING A SENSE of PLACE IN THE NAPA VALLEY

CABERNET SAUVIGNON

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	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, or call us at 707-968-9297

October Wine Club Selection

2007 MT. VEEDER CABERNET SAUVIGNON

Napa Valley

Winemaking:

We sourced fruit for our first vintage of Mount Veeder Cabernet Sauvignon from the Southern base of Mount Veeder. Harvesting from this special location creates a slightly cooler growing season, allowing us more time to extract flavors from the vineyard. Farmed with lower per acre yields to concentrate flavors even further, our 2007 Cabernet Sauvignon exhibits dark fruit flavors that the Mount Veeder appellation is known for.

Tasting Notes:

The use of extended post-fermentation maceration allows this wine to display aromas of dark blackberries, stewed figs, chocolate mousse, mint and maple syrup. This wine is well rounded with a late onset of tannins on the front of the palate. The tannins are well integrated with a finish of leather and spice box.

Recommended Food Pairing:

We recommend pairing this full bodied Cab with applewood bacon, lettuce and persimmon heirloom tomato BLT.

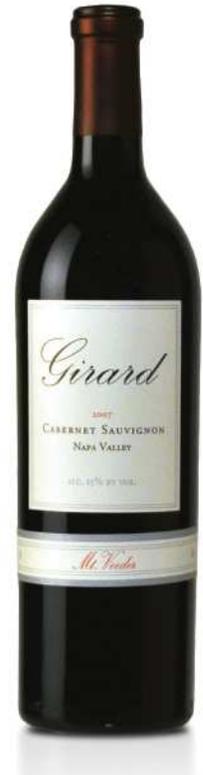
Composition: 100% Cabernet Sauvignon

Appellation: Mt. Veeder

Alcohol: 15.6% | **pH** 3.47 | **TA** 0.705 g/100ml

Retail Value: \$75.00

Club Price: \$60.00



2007 ATLAS PEAK CABERNET SAUVIGNON

Russian River Valley

Winemaking:

The fruit harvested for our 2007 Atlas Peak Cabernet Sauvignon was hand sorted and gently crushed into stainless steel fermenters. Pumpovers were done as gently as possible to avoid undesirable harsh tannin extraction. It was pressed at dryness into French oak barrels for aging.

Tasting Notes:

The aroma of blackberry liquor prevails in this wine, followed by baking spices, forest floor and a hint of cocoa. Its mouth feel emits leather, opulent, ripe fruit and the taste of rich oak. The finish has full bodied tannins that emphasize the wine's aging potential.

Recommended Food Pairing:

Beef tenderloin skewers with roasted corn salsa is an excellent pairing with this delicious Cabernet.

Composition: 100% Cabernet Sauvignon

Appellation: Russian River Valley

Alcohol 15.4% | **pH** 3.74 | **TA** 0.6 g/100ml

Retail Value: \$75.00

Club Price: \$60.00

