

Girard

WINE CLUB NEWSLETTER | SUMMER 2017

A NAPA SUMMER

The calendar says summer starts on June 21st, but warm weather has already arrived in Napa Valley. With rising temperatures comes a bounty of occasions to drink refreshing white wines and hearty, built-for-grilled-food reds.

Whether it is poolside, on the patio, at the picnic table, or with food from the fire pit, Girard has all bases covered for wines that slake the thirst, refresh the palate and complement the foods of late spring and summer.

“...history in a bottle, paying homage to the 1880s immigrants who planted wine grapes...”

Our Mixed Whites blend of Viognier, Roussanne, Semillon and Sauvignon Blanc is crisp, tangy and perfect with fresh oysters, grilled seafood and salads. Just 170 cases were produced of this vibrant, oh-so-summery wine, and it is relatively new to our menu, but is an immediate wine club and tasting room favorite.

Its red-wine companion, our Mixed Blacks blend, comes from the Godward Vineyard in Calistoga, where century-old Zinfandel, Petite



Godward Vineyard, Calistoga

Sirah, Syrah, Grenache, Mourvedre and other heritage varieties grow in patchwork, old-school fashion, harvested and fermented together as a “field blend.” This wine is history in a bottle, paying homage to the 1880s immigrants who planted wine grapes in Napa Valley. It’s intense, spicy and earthy, and goes stunningly well with anything off the outdoor grill – hamburgers, steaks, lamb, wild game, even vegetables.

Cheers!

Girard Wine Club

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IT TAKES A VILLAGE: ERIC JENSEN, HOSPITALITY SUPERVISOR



When Eric Jensen arrived in Napa Valley 15 years ago, he continued his career path of working in restaurants. Eric's last food stop was Bounty Hunter in downtown Napa before he eventually joined the Girard tasting room in 2010. Eric is appreciated by visitors for his deep wine knowledge, enthusiasm for education, and expertise in wine and food pairings.

Q&A WITH ERIC

Born: Gresham, Oregon

Job: Girard Wine Educator and Hospitality

Lives: Napa

Keys to success: “Customer first, that’s for sure. I love educating guests on our wines and region, and helping them discover the style of wines they enjoy. I can gauge the style of wine they prefer after the first pour or two.”

Favorite thing about Girard: “First, working with tasting room manager Jaylene Gipson and the team. We’re a tight-knit group and work well together. Also, I love the consistent quality of our wines, from vintage to vintage and across the varietal board. I like when a visitor who has purchased one of our core wines at a store comes to the tasting room and discovers our smaller-production wines, such as Mixed Blacks and the Diamond Mountain Cabernet Sauvignon.”

Perfect pairing: “Mixed Blacks with a meal of wild boar salami to start, then grilled venison, prosciutto-wrapped asparagus and twice-baked potatoes. That’s a Mixed Blacks meal!”

Do you cook: “I like to think of myself as a chef extraordinaire.” he laughed. “I like to experiment, to try different things.”

Passion: “Motorcycles. I own a Honda RC 51 and a Suzuki GSX-R 1000, ride recreationally and race at the semi-pro level. I’m a mechanic on the MotoAmerica racing circuit. There are 10 stops during the season, including one at Sonoma Raceway. I use vacation time and combine days off to travel to the tracks. I’m sometimes mistaken for a rider, which I don’t mind!”

What do you do to relax: “Motorcycles!”



FEATURED PAIRINGS

2015 MIXED WHITES

*Paired with
Seared Scallops*



Ingredients

*1½ lbs. fresh sea scallops,
dried thoroughly*
2 tsp olive oil
3 tsp butter, divided
1 tsp parsley, finely chopped

½ cup dry white wine
1 tsp fresh lemon juice
Grated zest of a lemon
1 tsp Kosher salt
¼ tsp freshly ground pepper

Directions

Season the scallops with the salt and ground pepper. In a large nonstick frying pan, heat 1 tablespoon olive oil and ½ tablespoon of butter over medium heat.

Once butter has fully melted, gently place one half of the scallops in the pan so that none of them are touching. Sear on one side until browned, approximately 2 minutes, then flip and cook until browned on the second side, 1 to 2 minutes. Remove scallops and set aside on a serving dish. Heat the remaining olive oil with ½ tablespoon of butter in the same pan and repeat with the remaining scallops.

Reduce heat to medium low and add the wine. Boil until reduced to approximately 2 tablespoons, about 2 minutes. Reduce the heat to the lowest setting, then whisk the remaining 4 tablespoons butter into the wine. Add the remaining ½ teaspoon salt, lemon juice and zest, and the parsley. Whisk to combine and then remove from heat. Pour sauce over the scallops and serve.

Enjoy.

2015 MIXED BLACKS

*Paired with
Sesame Seed Baby Back Ribs*



Ingredients

3 lbs of baby back ribs
1½ tsp ground black pepper
2 tsp salt
½ tsp crushed red pepper flakes
2 garlic cloves, finely minced
1 tsp ground ginger

2¼ tbsp sesame oil
½ cup soy sauce
¼ cup honey
2 tbsp sesame seeds
2 tbsp finely chopped scallions

Directions

Mix the salt, pepper, red pepper flakes, garlic, and ginger in a medium sized bowl until it is a well-blended seasoning. Place the racks of ribs onto a large baking dish and rub the seasoning into all sides of the meat.

Combine the sesame oil, soy sauce, honey, and sesame seeds into a bowl and stir together before pouring over the racks of ribs and spreading the marinade evenly with a brush. Cover with plastic and place ribs in fridge to marinate for at least an hour or, at most, a day.

Preheat oven to 250°F. Line a baking sheet with aluminum foil and take the ribs out of the fridge and place them bone side down on foil. Be sure to save the marinade for one last application. Let the ribs stand at room temperature for about 20 minutes before placing them in the oven to cook for around 2½ hours. The ribs will appear done when the meat pulls back and exposes more of the bones than you could see before and a hardened 'bark' starts forming around the tips of the meat.

When the ribs are done, pull them out of the oven and brush the racks once more with the marinade before loosely wrapping them in foil and letting them rest for 15 minutes.

Toss the scallions across the racks and slice into desired portions.

Enjoy.



New Release!

Girard

**2015 CHARDONNAY
DUTTON RANCH, NAPA VALLEY**

As the aromatics develop in the glass, notes of stone fruit, oak spice and citrus become prominent. The palate becomes more present with hints of vanilla, cinnamon and nutmeg. The fruit leans toward white peach and Bosc pear while integrated acidity and minerality help round out the texture with bright citrus on the finish.

WINEMAKING NOTES

Given the region's geography and typically cooler climate due to a nightly fog layer, we tend to achieve a slower ripening rate than in other regions. Thriving in this climate, our 2015 fruit developed a character and acid structure emblematic of a classic Russian River Chardonnay: bright acidity and crisp citrus fruit.

Food Pairing: Braised artichokes with lemon and prosciutto

Aging Potential: Drink now through 2019

Varietal Composition: 100% Chardonnay

Appellation: Russian River Valley, Sonoma County

Alcohol: 13.9%

Retail: \$40 | **Club:** \$32



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2015 MIXED WHITES
NORTH COAST

The nose embodies quince paste, candied ginger and orange liqueur. The palate unfolds with orange sherbet, nectarines and slate while the acidity lingers from the mid-palate into a finish laden with citrus zest.

WINEMAKING NOTES

While 2015 resulted in an extremely light harvest overall, white grape varieties held slightly stronger yields than their red counterparts. As a result, our fruit maintained complex aromatics and flavors.

Food Pairing: Seared scallops

Aging Potential: Drink now through 2018

Varietal Composition: 56% Viognier, 38% Roussane, 5% Semillon,
1% Sauvignon Blanc

Appellation: North Coast

Alcohol: 13.9%

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



New Release!

Girard

**2015 MIXED BLACKS,
NAPA VALLEY**

The aromatics are brooding with dark fruit notes laced with baking spice and floral aromas. The palate showcases jammy blackberry pie with notes of clove and cracked black pepper. Typical of this vineyard, the fruit character is bold but balanced by bright acidity. The finish is lengthy across the palate with smooth tannins and refined oak integration.

WINEMAKING NOTES

The Mixed Blacks vineyard, planted in Calistoga over 100 years ago, is an homage to California's winegrowing heritage. When immigrants first settled here, they brought with them vine cuttings from their villages and planted what would later become known as "field blends." These unique vineyards produced wines that were shared among family, traded with neighbors and offer a nod to the farmers who settled in wine country.

Food Pairing: Sesame seed baby back ribs

Aging Potential: Drink this fall through 2020

Varietal Composition: Field blend believed to include Zinfandel, Petite Sirah, Syrah, Grenache and Mourvedre

Appellation: Napa Valley

Alcohol: 15.0%

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



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2014 PETITE SIRAH
NAPA VALLEY

The aromatics suggest coffee bean, black fruits, smoked bacon, white flowers and vanilla bean. On the palate we discover black cherry, currant, chocolate covered espresso beans and spice rubbed meats. The wine coats the palate with tannin and acidity accented by fruit and spice notes. With some decanting, this wine evolves into an even more integrated tannin.

WINEMAKING NOTES

In spite of the drought and the South Napa earthquake, we consider the 2014 vintage in Napa Valley a recent favorite vintage of high quality with depth of flavor and excellent character. Even with drought concerns the weather was near perfect and we were fortunate to have a decent size crop.

Food Pairing: Braised short ribs

Aging Potential: Drink now through 2019

Varietal Composition: 90% Petite Sirah, 10% Zinfandel

Appellation: Napa Valley

Alcohol: 14.5%

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



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2013 PETITE SIRAH
NAPA VALLEY

Aromatics speak to black berries and notes of vanilla. The palate shows black currant jam, cassis, chocolate covered espresso beans and nutmeg. Bright acidity wraps around the fruit, evoking a character of balance and structure.

WINEMAKING NOTES

Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar. The abundance of perfectly ripe grapes—with a smooth balance of acids and sugars—provided a broad sweep of opportunities for winemakers to cull only the most select fruit.

Food Pairing: Buffalo wings with blue cheese dressing

Aging Potential: Drink now through 2018

Varietal Composition: 78% Petite Sirah, 22% Zinfandel

Appellation: Napa Valley

Alcohol: 14.5%

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



New Release!

Girard

**2015 GRENACHE
NORTH COAST**

Bright red fruit on the nose, with hints of candied raspberry and cinnamon spice. The palate leads with raspberry jam, laced with delicate notes of oak-vanillin, and spicy quaffs of cracked black pepper. The bright acidity plays well with the refined tannins, ensuring an elegantly structured, food friendly sipper.

WINEMAKING NOTES

The 2015 vintage was marked by another year of drought across California's North Coast. While quality was high, yields were low. Fortunately, the clusters we did harvest were endowed with depth of character, and concentrated flavors.

Food Pairing: Spicy ground turkey and sweet potato nachos

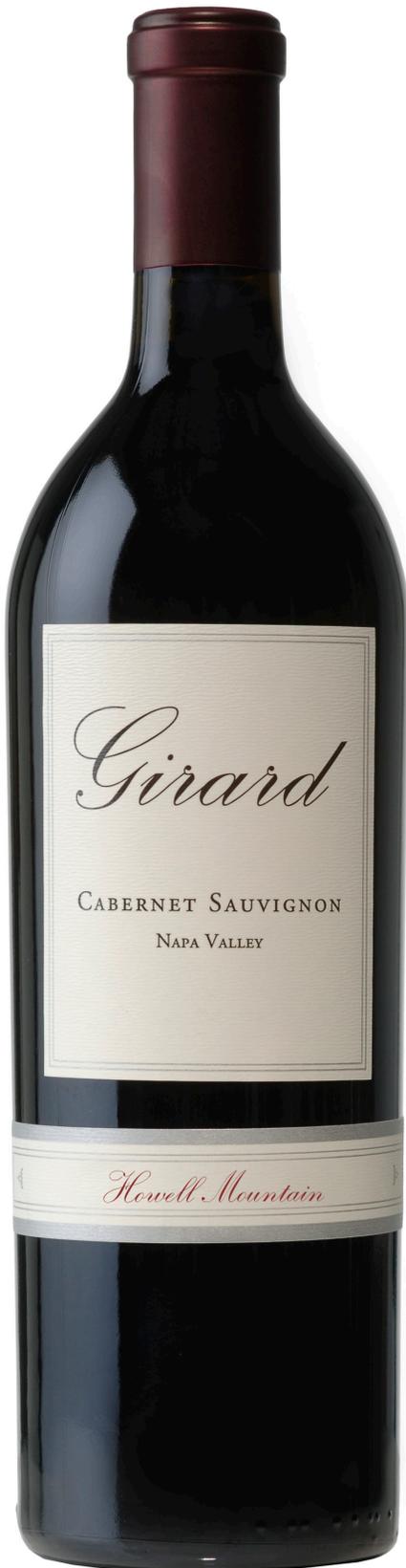
Aging Potential: Drink now through 2020

Varietal Composition: 76% Grenache, 17% Syrah, 7% Zinfandel

Appellation: North Coast

Alcohol: 14.5%

Retail: \$40 | **Club:** \$32



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2014 CABERNET SAUVIGNON
HOWELL MOUNTAIN

Black fruit, spice, espresso and leather are showcased on the nose while the palate is rich with blackberry compote, dark chocolate and notes of pepper. A hint of graphite and additional spice outline the tannin structure and lingering hints of mocha on the finish.

WINEMAKING NOTES

Girard has been making Cabernet and Cabernet-based blends for four decades and does its best to represent the diversity of different climates and soils found throughout the Napa Valley. The fruit for the 2014 vintage was sourced from a vineyard high in Howell Mountain where the combination of volcanic soil and high elevation exposes fruit to sunshine for longer days and warmer nights, providing even ripening and rich fruit character.

Food Pairing: Coffee-rubbed ribeye

Aging Potential: Drink now through 2024

Varietal Composition: 98% Cabernet Sauvignon, 2% Cabernet Franc and Malbec

Appellation: Howell Mountain, Napa Valley

Alcohol: 15.5%

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