

# Girard

NAPA VALLEY

CELEBRATING A SENSE of PLACE IN THE NAPA VALLEY

## FEBRUARY WINE CLUB SELECTION

### CELLAR HAPPENINGS



The last tank of Cabernet Sauvignon has been pressed and we are continuing to barrel down the remaining wines of the 2011 vintage. Finally able to catch our breath after a long harvest and begin the patient period of barrel aging, we can now

appreciate the young wine and new French oak aromas that waft through the winery as we fill the barrels. As the 2011 vintage is wrapping up, we look back at a very challenging harvest and take pride in the great character we have found in the wines and look forward to watching them mature in barrel over the next couple of years.

We have also started saying our goodbyes to the hardworking interns that spent the last couple of months with us at the winery. Their contributions to

this harvest are greatly appreciated. As we settle in to this New Year, we prepare to bottle our 2009 “Mountain Fruit” Cabernet Sauvignons. This will include our lineup of fan favorites; the Diamond Mountain, Mt. Veeder, and Atlas Peak Cabs. We are excited to introduce the first vintage of a new “Mountain Designate” Spring Mountain Cabernet. All of these wines possess distinct character indicative of their unique “sense of place” in the Napa Valley.

The production has been limited to 100 cases per appellation; the beauty of this limited quantity is that after these “Mountain Designate” Cabernets are crafted, remaining wine is blended into our popular 2009 Artistry blend. These tasty “leftovers” add depth and complexity to the Artistry by lending concentrated flavors and aromas.

Looking forward to a safe and happy New Year, and hopefully sharing a glass in Napa with you! Remember wine is alive and it is a journey, not a destination. Keep exploring! Cheers,

*- Glenn Hugo, Winemaker*

### UPCOMING EVENTS

#### **Cupid’s Kitchen**

*February 10th*

*6-9pm*

Our second annual Valentine’s inspired event featuring festive bubbles, the Tomales Bay Oyster Girls, perfectly paired cheeses, and an exquisite chocolate fountain!

#### **St. Patty’s Day Celebration**

*March 17th*

*1-5pm*

Look forward to a special flight paired with petite corned beef and cabbage sandwiches and LIVE music!

#### **Winemaker Dinner**

*April 7th*

*6-9pm*

Visit our private winemaking facility and introduce yourself to our winemaker Glenn Hugo. Be one of the first to sample the up and coming releases!

#### **Sip and Slider**

*May 12th*

*1-5pm*

Enjoy our most popular current releases served alongside delicious sliders. Join us in the tasting room for live music and a special flight.

# WHITE WINE PREFERENCE

## 2010 Napa Valley Sauvignon Blanc

### Winemaking:

After early morning harvests, the grapes were gently pressed into stainless steel tanks. Our winemakers 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.



**Composition:** 100% Sauvignon Blanc  
**Appellation:** Napa Valley  
**Alcohol:** 13.9% | **pH** 3.25 | **TA** 0.6 g/100ml

Retail: \$16.00      Club Price: \$12.80

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## 2010 Russian River Valley Chardonnay

### 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. A surprising acidity allows this wine to pair with a wide variety of foods.



**Composition:** 100% Chardonnay  
**Appellation:** Russian River Valley  
**Alcohol** 13.9% | **pH** 3.35 | **TA** 0.58 g/100ml

Retail: \$24.00      Club Price: \$19.20

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## 2009 Mill Station Reserve Chardonnay

**LIMITED PRODUCTION-contact us directly for re-orders!**

### Winemaking:

The 2009 Reserve Russian River Valley Chardonnay is sourced from prime vineyards in the Russian River Valley AVA. 100% barrel fermented, aged in Damy French Oak both new and used, the juice is stirred weekly during primary fermentation and stirred every two weeks during Malolactic fermentation. Blends are based on the best lots of the production to maximize quality. There is plenty of acidity to balance the fruit and oak character.

### Tasting Notes:

The aroma of this wine opens with a freshly prepared crème brulee and transforms into ripe pear, lemon zest and crisp apple. The mouth feel has a crisp character due to its bright acidity with notes of tropical fruit and kiwi. This wine has a long finish and the oak is fully integrated on both the nose and palate.



**Composition:** 100% Chardonnay  
**Appellation:** Mill Station - Dutton Ranch Russian River Valley  
**Alcohol:** 14.5% | **pH** 3.08 | **TA** 0.75g/100ml

Retail: \$30.00      Club Price: \$24.00