

Girard

WINE CLUB NEWSLETTER | DECEMBER 2017



AS THE FALL COMES TO A CLOSE, we hope your December allocation finds you in the midst of holiday fun, food, friends and family.

Here at the Girard cellar we had a bountiful harvest, one of our biggest to date! With it came monumental challenges from the devastation caused by the wildfires in our wine country world. While we wish they would have never occurred, we appreciate the reminder of how precious our community, family and friends are to us. Our community rose up and helped one another, giving us all the ability to make it through the challenges. It truly took a village and every member was a huge part of making it happen. Beyond the challenges, we were able to make some great wine and are excited to see the aging potential.

Christmas dinner in our house means Dungeness crab, a perfect pairing with our Russian River and Dutton Ranch Chardonnays. Typically we incorporate chocolate for the dessert course of the meal and finish off with one of our Mountain Cabernets.

New Year's Eve is rung in with a slow roasted, herb crusted prime rib. Plenty of options in the Girard portfolio work for this pairing, but our personal favorite is a decanted vertical of Atlas Peak and Diamond Mountain Cabernet.

On behalf of the entire team at Girard, we wish you and yours a happy and safe holiday season. We appreciate your continued support of Girard and are extremely proud of the opportunity to be a part of your dinner table, shared with loved ones. It truly means the world to us. Cheers to a great 2017 and best wishes for a happy, healthy 2018!

All the best,

Glenn Hugo, Winemaker

FEATURED PAIRINGS

2014 ARTISTRY *Paired with* *Greek Lamb Kebabs*



Ingredients

2 cups plain yogurt
¼ cup extra virgin olive oil
1 tsp lemon zest
¼ cup lemon juice
2 cloves garlic, minced
4 tbsp rosemary, roughly chopped
1 tsp salt
½ tsp freshly ground black pepper
2 pounds lamb shoulder
8 bamboo skewers
Greek yogurt and feta dip
Pita bread

Directions

In a large bowl, combine yogurt, olive oil, lemon zest, lemon juice, garlic, rosemary, salt and pepper. Add the lamb and make sure it is fully covered in marinade. Cover with plastic wrap and refrigerate for 2 to 4 hours.

Soak skewers in warm water for about an hour prior to assembling kebabs. When ready to cook, cut the lamb into 2 inch cubes. Prepare a gas grill to high heat.

Loosely thread 3 pieces of lamb onto individual skewers. Place skewers onto lightly oiled grill grates and cook for about 15 minutes, turning every couple of minutes. Serve immediately with yogurt feta dip and pita loaves.

2016 CHARDONNAY *Paired with* *Seared Scallops in a White Wine Sauce*



Ingredients

1 ½ pounds fresh sea scallops, dried thoroughly
2 tablespoons olive oil
5 tablespoons butter
1 tablespoon parsley, finely chopped
½ cup dry white wine
1 tablespoon fresh lemon juice
Grated zest of (1) lemon
1 teaspoon Kosher salt
¼ teaspoon freshly ground pepper

Directions

Season the scallops with ½ teaspoon of salt and ¼ teaspoon of 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 to a serving dish. Heat the remaining olive oil with ½ tablespoon of butter in the pan and cook the remaining scallops in the same manner. Remove and set aside to a serving dish.

Reduce heat to medium low and add the wine. Boil until reduced to approximately 2 tablespoons, 1 to 2 minutes. Reduce the heat to the lowest setting, 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.

IT TAKES A VILLAGE:
Scott Fashinell, Assistant Tasting Room Manager

How long have you worked for Girard and how did you get into the business?

About a year and a half. I got into the wine business by accident, a friend got me a job doing back of house work at Cuvaision in Napa in 2012. Introduced to Girard from a small store in Lake Tahoe, when I moved back, Girard was hiring and the rest is history.

What is your favorite pastime?

Being on the water, fishing, wakeboarding and boating. Going on runs, hiking, kayaking, all the outdoor stuff!

Where do you go out to have fun in town or out of town?

Out of town, I always go to Lake Tahoe. But when I stay in town I love going to a wine bar named Cadet in downtown Napa.

Favorite restaurant?

Redd in Yountville — for an upscale dinner or to take a date.

Hurley's in Yountville — my go to for lunch or dinner.

What song best describes your work ethic?

Mmm Bop — by Hanson — upbeat carefree, keeps my spirits lifted!

What 3 items would you take to a desert island other than food and water?

Knife, paracord, an iPod that never ran out of batteries (full of 90s pop).

What super power would you like to have, and why?

Flying because it would be spectacular! Or possibly being able to breathe under water. Preferably both.



What is your favorite thing about Girard and the team?

Glenn and Jaylene are both easy-going and fun people and make it feel like I'm hanging out, not working. The Girard team makes killer wines!

What's your favorite '90s jam?

Pretty much anything by NSync or Backstreet Boys or All For Me, by Sister Hazel.

How would you describe this job to a child?

Basically, that I spend my day hanging out and talking to people from all over the world.

If you could only choose one song to play every time you walked into a room for the rest of your life, what would it be?

Space Jam Anthem by Quad City DJs

DECEMBER 2017 SELECTIONS

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2014 CABERNET SAUVIGNON, ATLAS PEAK

Tasting Notes: Hints of black fruit, caramel, and leather on the nose, with a palate that illustrates dusty boysenberry and candied black current. The finish is full of intense tannins and a structured body.

Winemaking Notes: Sourced from a small lot known as the Probst vineyard located on the backside of Atlas Peak. This vineyard produces small berry clusters full of intensity and flavor. Aged 24 months in 60% new French oak.

Food pairing: New York Strip with fingerling potatoes

Aging Potential: Now through 2025

Varietal Composition: 100% Cabernet Sauvignon

Alcohol: 14.5%

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



2014 ARTISTRY, NAPA VALLEY

Tasting Notes: Our 2014 Artistry blend showcases aromatics of black, red and blue fruit notes with hints of leather, cedar and spice which add an earthy character. The palate is bursting with blackberry, currant, raspberry and blueberry layered with a variety of spices like nutmeg, peppercorn and cinnamon.

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. Mountain fruit specifically came in at an even pace and with well developed fruit character and bright acidity.

Food pairing: Lamb Kebabs

Aging Potential: Now through 2020

Varietal Composition: 56% Cabernet Sauvignon, 15% Merlot, 11% Malbec, 7% Petit Verdot

Alcohol: 14.9%

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



2015 PETITE SIRAH, NAPA VALLEY

Tasting Notes: 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.

Winemaking Notes: Sourced from old vine plantings at Godward Vineyard in the Calistoga region as well as Julianna and Calla Lily vineyard in the Pope Valley region of Napa. A prime example of massive structure with a soft and supple mouth feel.

Food pairing: Pot roast with fresh carrots and onions

Aging Potential: Now through 2022

Varietal Composition: 90% Petite Sirah 10% Zinfandel

Alcohol: 14.5%

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

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2015 CABERNET FRANC, NAPA VALLEY

Tasting Notes: On the nose notes of roasted herbs, dark raspberry, plum, cinnamon and mocha. As the wine decants the palate unfolds with deep cherry and clove. The wine finishes with structured tannins and a touch of minerality.

Winemaking Notes: Sourced from Temple vineyard, a region known for exceptional quality. Outstanding framing helps us create what we consider a very special Cabernet Franc.

Food pairing: Dark chocolate covered fruit

Aging Potential: Now through 2022

Varietal Composition: 88% Cabernet Franc 12% Cabernet Sauvignon

Alcohol: 15%

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



2016 CHARDONNAY, NAPA VALLEY

Tasting Notes: Beautiful acidity, minerality and fruit characteristics give way to a luscious mouth feel and finish.

Winemaking Notes: IPressed immediately and placed into stainless steel tanks set to a low temperature, this Chardonnay went through a slow fermentation process to retain as much fruit and acidity as possible. Once transferred to oak barrels to finish its primary and Malolactic fermentations, we stirred the lees to create excellent mouth feel and texture.

Food pairing: Brie and crackers

Aging Potential: Now through 2021

Varietal Composition: 100% Chardonnay

Alcohol: 14.1%

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



2016 SAUVIGNON BLANC, NAPA VALLEY

Tasting Notes: Brightly aromatic, our 2016 Sauvignon Blanc is reminiscent of citrus, melon and exotic tropical fruits. On the palate, zingy acidity is balanced by tangerine, kiwi and lime notes with a hint of honeydew melon. A refreshing balance of acidity and fruit linger on the crisp clean finish.

Winemaking Notes: We sourced the fruit from our Girard vineyard in St. Helena just across the road from the Culinary Institute of America. Our namesake vineyard in the heart of this renowned AVA produces bright, tropical fruit flavors for our Napa Valley Sauvignon Blanc.

Food pairing: Pear and blue cheese salad

Aging Potential: Now through 2019

Varietal Composition: 100% Sauvignon Blanc

Alcohol: 13.9%

Retail: \$18 | **Club:** \$14.40