

# Girard

NAPA VALLEY

WINE CLUB NEWSLETTER | MAY 2014

WARM WEATHER IS HERE AND IT'S TIME TO entertain outdoors and fire up the BBQ. We've collected some of our most popular summertime wines in this month's allocation, just in time for the heat. Our new and noteworthy 2012 Napa Valley Petite Sirah is an exceptional BBQ wine; this varietal is a perfect pairing with grilled meats—with notable tannins and balanced fruit, it will make a great companion to your signature grilled entrée.

In the spirit of BBQ season, we've thoughtfully paired the May wine club releases with a fresh and simple grilled feast

that we hope will inspire you to dine al fresco all summer long. Experiment with our featured recipes below, but we encourage you to share your favorite Girard pairings with us. We'd love to hear what food and wine combinations delight your palate—give us a call at (707) 921-2898 or write to WineClub@GirardWinery.com. We're always happy to hear from you!

Cheers,  
The Girard Club Team

## FEATURED PAIRING:

Honey-Lime Sriracha Salmon  
*pairs with*  
2013 SAUVIGNON BLANC

### Ingredients:

- ¼ cup Sriracha sauce
- 2 Tbsp honey
- 1 Tbsp freshly-squeezed lime juice
- 2 cloves garlic, minced
- 1 tsp chopped ginger
- 1 lb wild-caught salmon filets
- 1 whole lime, thinly sliced



Combine the first 5 ingredients in a bowl. Place salmon filets in a resealable plastic bag and pour marinade over the top. Seal, and refrigerate for 2 hours. When marinated, lightly oil grill grate and place salmon on grill at medium heat. Cook salmon for 6-8 minutes per side and garnish with sliced lime.

Apricot-Lamb Kabobs  
*pairs with*  
2012 PETITE SIRAH

### Ingredients:

- ½ cup teriyaki sauce
- 3 Tbsp apricot jam
- 1 Tbsp rice wine vinegar
- 1 tsp dried rosemary, crushed
- 2 tsp minced garlic
- 1 lb boneless lean lamb, cut into 1-inch pieces
- 1 large red onion, quartered



Bring first 5 ingredients to a boil in a small saucepan, stirring constantly. Cool completely. Place lamb and onion in a large resealable plastic bag; pour all but 1/3 cup remaining teriyaki mixture over lamb. Seal and chill 1 hour. Remove lamb and onion from marinade, discarding marinade. Alternate lamb and onion on 4 (8-inch) skewers. Coat food rack with cooking spray; place on grill over medium-high heat. Place kabobs on rack, cover with lid, about 8 minutes or to desired doneness, turning and basting occasionally with reserved teriyaki mixture.

Cherry-Cola Glazed Spare Ribs  
*pairs with*  
2011 OAKVILLE CABERNET

### Ingredients:

- 4 12-ounce cans cherry cola
- 2 cups cherry jam
- ½ cup Dijon mustard with horseradish
- 3 Tbsp soy sauce
- 2 Tbsp malt vinegar
- 1 Tbsp hot pepper sauce
- 7 lbs trimmed pork spare ribs



Boil cola in large saucepan over medium-high heat until reduced to 1 ½ cups. Stir in next 5 ingredients. Reduce heat to medium and stir occasionally until reduced to 2 ½ cups. Transfer glaze to bowl. Position racks in top and bottom thirds of oven. Sprinkle ribs with salt and pepper. Wrap each rib rack tightly in foil. Divide foil packets between 2 rimmed baking sheets. Bake at 325°F until ribs are tender, about 2 hours total. Switch positions of baking sheets halfway. Cool ribs slightly in foil. Pour off fat from packets. Prepare grill at medium-low heat. Reserve 1 cup glaze. Cut each rack into individual ribs; add to bowl with remaining glaze and coat. Grill ribs until brown and glazed, about 5 minutes. Serve with reserved glaze.

## CABERNET SAUVIGNON PREFERENCE

### 2011 CABERNET SAUVIGNON, MT. VEEDER - LIMITED PRODUCTION

This wine offers bold aromas of dark cherries, mocha, and hints of herbs on roasted meat. With additional age the palate will become increasingly complex, with plush black currant, dried herbs, and integrated tannins layered over leather. Given the excellent structure, our 2011 vintage will continue to improve over the next 5–7 years.

**Winemaking:** It's no surprise this 2011 Cabernet Sauvignon has developed beautifully. The growing season's cool temperatures allowed the fruit longer hanging time to develop acidity. After harvest, our Mt. Veeder Cab spent 20 months in 100% French oak further intensifying the bold flavors we know and love.

**Food pairing:** This Cabernet would go great with seared duck breast with cherries and port sauce.

**Aging potential:** Enjoy now through 2020.

**Composition:** 100% Cabernet Sauvignon

**Appellation:** Mt. Veeder     **Alcohol:** 14.3%

**pH:** 3.64     **TA:** 0.69g /100ml

**Retail:** \$75     **Club:** \$60



### 2011 CABERNET SAUVIGNON, OAKVILLE - NEW RELEASE

Fresh thyme, saddle leather and juicy black fruit are the standout aromas on this Cabernet. Leading into flavors of currant and blackberry intertwined with baking spices and tobacco leaf. This wine finishes strong with bright acidity and integrated tannins. Red fruit lingers on the palate long after the last sip.

**Winemaking:** The grapes sourced for this Cabernet come from the prestigious Oakville appellation located alongside Silverado Trail. The vineyard in which we source these grapes comes with great pedigree, producing small berries, elegant tannins and dark fruit. Oakville is known for producing Cabernet Sauvignon with brighter acidity components which will maintain the integrity of the structure for many years to come.

**Food pairing:** Try this wine with Cherry-cola Glazed Spare Ribs.

**Aging Potential:** Decant to enjoy now, or cellar for 7–10 years.

**Composition:** 100% Cabernet Sauvignon

**Appellation:** Oakville Dst.     **Alcohol:** 15%

**pH:** 3.6     **TA:** 0.69g /100ml

**Retail:** \$60     **Club:** \$48



### 2011 CABERNET SAUVIGNON, ATLAS PEAK - LIMITED PRODUCTION

Aromatics of blackberry reduction, cherry cola, lavender, and subtle cigar box. Currently this wine has a soft mouth feel, but with time the palate intensity will increase to showcase richer elements of plum, clove, and allspice with a balance of acidity and tannin that will continue to evolve in the bottle.

**Winemaking:** The well-maintained Probst Vineyard of the Atlas Peak region supplied us with small berry clusters full of intensity. 2011 was a less ripe vintage with cooler than usual late harvest temperatures, which allowed the fruit components to develop at a slower pace which contributed to pronounced acidity. This welcomed acidity integrated with the mild fruit and oak characteristics resulting in an elegantly structured Cabernet Sauvignon.

**Food pairing:** Complement the wine's aroma and drink with cherry cola glazed spare ribs.

**Aging potential:** Enjoy now, or cellar for 8–11 years.

**Composition:** 100% Cabernet Sauvignon

**Appellation:** Atlas Peak     **Alcohol:** 14.5%

**pH:** 3.52     **TA:** .72g /100ml

**Retail:** \$75     **Club:** \$60

