

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.

RED WINE PREFERENCE

2011 CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Bold aromas of deep black fruit are layered with toasted nutmeg. Notes of kirsch, herb-rubbed roasted meat, and boysenberry preserves are evident on the palate. The elegant tannin structure and bright acidity contribute to a balanced finish. This wine is drinking great when decanted now but will bottle age very nicely for years to come.

Winemaking: 2011 was a less ripe vintage overall with cooler than usual late harvest temperatures. Fruit components developed at a slower pace with pronounced acidity developing into a wine with acid structure and integrated fruit and oak character.

Food pairing: Grilled strip steak with olive-oregano relish would complement this Cabernet perfectly.

Aging potential: Enjoy now through 2023.

Composition: 100% Cabernet Sauvignon

Appellation: Diamond Mountain **Alcohol:** 14.4%

pH: 8.875 **TA:** 0.68g /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 8–11 years.

Composition: 100% Cabernet Sauvignon

Appellation: Oakville District **Alcohol:** 15%

pH: 3.6 **TA:** 0.69g /100ml

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



2012 PETITE SIRAH, NAPA VALLEY

Aromas of violets, cassis, espresso, dark chocolate and vanilla fill the glass while dark currant, blackberry cobbler and bacon notes fill the palate. The finish showcases bright acidity and rich, thick tannins.

Winemaking: 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 during the long summer months. Late and light rains held off until our vineyards found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar. In addition to exceptional quality, Napa experienced one of the largest harvests in quite a while. This “fruitful” harvest also brought very balanced ripeness/acidity and intense flavors. Our Petite Sirah vineyards were excellent examples of this balanced growing season.

Food pairing: Enjoy this new release with barbecued apricot-lamb kabobs.

Appellation: Napa Valley **Alcohol:** 14.5%

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

