

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.

WHITE WINE PREFERENCE

2011 CHARDONNAY, DUTTON RANCH

Aromas of lemon curd, pear and orange blossom. Soft flavors of peach and apricot are framed by fresh acidity. Finishes with hints of lime rounded out by a touch of cream. Well-integrated oak provides structure without dominating the palate, and makes this wine versatile when pairing with food.

Winemaking: Aged for 14 months in 100% French oak; a combination of Danny, Sirigue, and Leroi. Using 50% new and 33% second-use barrels allows the fruit to shine through, yet creates a creamy texture that makes for an easy sipper.

Food pairing: Grilled chicken under a brick with zucchini and summer squash.

Aging potential: Enjoy now through 2015.

Composition: 100% Chardonnay

Appellation: Russian River Valley

Alcohol: 13.9%

TA: .635g /100ml

Retail: \$35

Club: \$28



2013 SAUVIGNON BLANC, NAPA VALLEY

Aromatics of stone fruit and lemon zest meet white peach, mango, and a hint of pineapple on the palate. Bright acidity intertwines with a subtle richness to create an elegant and delightful finish.

Winemaking: 2013 was an exceptional growing season. Springtime frost was held at bay, unable to jeopardize any tender new shoots. Summer temperatures were warm yet mild. Optimal conditions allowed this acidic varietal to flourish from vine to bottle.

Food pairing: Enjoy alongside grilled salmon marinated in a honey-lime Sriracha sauce.

Aging potential: Enjoy now through 2015.

Composition: 100% Sauvignon Blanc

Appellation: Napa Valley

Alcohol: 13.9%

pH: 3.21

TA: .675g /100ml

Retail: \$18

Club: \$14.40

