

Girard

NAPA VALLEY

WINE CLUB NEWSLETTER | MAY 2012

CELLAR HAPPENINGS



Bud break is in full swing in Napa Valley! The rains appear to have subsided and so far, we have been fortunate with very little late night frost concerns. It finally feels like spring. The thought makes me want a glass of Girard Sauvignon Blanc right now!

In the cellar, we are continuing to give tender loving care to our new vintage lots. With a proper balance of temperature and humidity, we expect to lose approximately one liter of wine per barrel to evaporation or as some call it, angel's share. This requires us to stay on top of re-topping the barrels. With over 4,000 barrels in the cellar, it can be a monotonous task. Such is our labor of love.

We have also put the 2010 Girard Petite Sirah and 2010 Mixed Blacks into bottle. These two wines have acquired a loyal following with the amazing balance, complexity and dare we say "elegant" style is the reason for your praises. It's just so hard to put down a glass of either of these wines. We hope you will enjoy this vintage as much as we have enjoyed making it.

By the way, rumor on the streets is both the delicious 2009 Petite Sirah and 2009 Mixed Blacks are close to selling out! If you have not stocked up or have been enjoying your stash, we recommend restocking soon.

Come visit us in Napa Valley, we would love the pleasure of sharing a glass with you!

Remember wine is a journey, not a destination. *Keep exploring!*

Cheers,

GLENN HUGO – Winemaker

UPCOMING EVENTS

May 24th | 11am-7pm

Chardonnay Day: Enjoy a special Chardonnay flight and receive an additional 10% off all Chardonnay purchases.

June 9th | 1-5pm

The Summer Kick Off Party: White wine margaritas, live music, and delicious summer bites...need we say more?

July 1st

Giants vs. Reds at AT&T Park: Come to our 3rd annual trip to the ballpark! Make sure you RSVP early in order to get a seat, tickets are in high demand! For details, visit <http://www.girardwinery.com/girard-day-at-the-ballpark>

July 28th | 7-11pm

Casino Royale: Dress up, walk the red carpet, and gamble the night away. We will be hosting the event at our sister winery, Cosentino. Look forward to a gourmet menu served with an exclusive flight of wines. Save the date, details coming soon...

For more information or to RSVP, please email caitlin@girardwinery.com or call 707-921-2864.

RECENT NEWS

Girard wine club members can now look forward to receiving their Wine Club allocation shipped seasonally in February, May, late September & December.

We are looking for our members' favorite recipes to pair with Girard wines! We would love for you to share with us, please submit your recipe to jenna@girardwinery.com.

CABERNET SAUVIGNON PREFERENCE

2008 MOUNT VEEDER CABERNET SAUVIGNON (PRE-RELEASE)

Tasting notes: Aromas of blackberry, cassis, toasted oak influences and tobacco fill the glass. The palate opens with baking spices, leather and blackberry cobbler. Strong structure on the mid-palate leads into well-integrated tannins, highlighting a long juicy, dark fruit finish. The wine is drinking beautifully now and will age another 15 years.

Winemaking: Our second year making this Mountain Cabernet, we are thrilled with the quality of the fruit coming from the southern base of cooler climate Mount Veeder. This fruit is left on the vines longer in order to extract more flavors including the dark fruit nuances well known for this appellation.

Recommended Food Pairing: Pair this wine with a grilled bone-in pork chop in raspberry reduction sauce with a side of sautéed wild mushrooms.

Composition:	100% Cabernet Sauvignon	Appellation:	Mount Veeder, Napa Valley
Alcohol:	15%	PH	3.53
TA	0.75 g/100ml		
Retail Value:	\$75.00	Club Price:	\$60.00

2007 MOUNT VEEDER CABERNET SAUVIGNON

Tasting notes: Extended skin contact post fermentation allows this wine to display aromas of dark blackberries, stewed figs, chocolate mousse, mint and maple syrup. This wine has a round mouthfeel with a late onset of tannins in the front of the palate. The tannins are well integrated with a finish of leather and spice box. Pour a vertical tasting of the 2007 & 2008 Mount Veeder Cabs. Taste the difference in each vintage based solely on the year and weather, as winemaking techniques are the same.

Winemaking: We sourced fruit for our first vintage of Mount Veeder Cabernet Sauvignon from the southern base of Mount Veeder. Farmed with lower yields, the vines can focus on ripening to concentrate flavors even further, providing us with the best fruit.

Recommended Food Pairing: Grilled filets with roasted eggplant and cherry tomato ragout.

Composition:	100% Cabernet Sauvignon	Appellation:	Mount Veeder, Napa Valley
Alcohol:	15.6%	PH	3.47
TA	0.705 g/100ml		
Retail Value:	\$75.00	Club Price:	\$60.00

2007 DIAMOND MOUNTAIN CABERNET SAUVIGNON

Tasting Notes: Aromatics open with an herbal nose, particularly rosemary and thyme. Complex notes of capsicum, cedar and cinnamon come from the oak treatment during barrel aging. The wine hits the palate with full bodied, even tannins that melt into a long finish of berries and toasted sugar. All of this is held together with an undertone of oak sweetness.

Winemaking: Our 2007 Diamond Mountain fruit is harvested to taste, not by brix, to ensure optimal quality at our winemaker's discretion. The wine is produced using an extended cold soak, fermented at optimum extraction temperatures, and twice extended macerations. The best barrels of the lot are chosen for the final product, with "leftovers" going into Artistry, our Bordeaux-style blend.

Recommended Food Pairing: Enjoy this wine paired with beef tenderloin, served with caramelized onions and topped with blue cheese.

Composition:	100% Cabernet Sauvignon	Appellation:	Diamond Mountain District, Napa Valley
Alcohol:	15.4%	PH	3.43
TA	.645 g/100ml		
Retail Value:	\$75.00	Club Price:	\$60.00