

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.

ALL WINES PREFERENCE

2010 RUSSIAN RIVER CHARDONNAY

Tasting notes: The 2010 Russian River Chardonnay portrays the Chardonnay grape as the star of this wine, highlighting the bright fruit notes and pleasant acidity. Hints of prickly pear, roasted hazelnuts and vanilla bean can be traced on the nose and dazzling notes of crisp apple, lemon blossom and nutmeg cover the palate for easy food pairing and enjoyment.

Winemaking: These 100% Chardonnay grapes were stainless steel fermented with native yeasts, then barrel aged in 38% new French oak and 62% used French oak for 10 months and sur lie aged for added complexity.

Recommended Food Pairing: Crab, jicama, and mango salad mixed with lemon-curried dressing.

Composition:	100% Chardonnay	Appellation:	Russian River Valley
Alcohol:	13.9%	PH	3.56
TA	0.66 g/100ml		
Retail Value:	\$24.00	Club Price:	\$19.20

2009 PETITE SIRAH

Tasting notes: The 2009 Petite Sirah is an inky, dark, fruit-forward wine with aromas of baked black cherry tart, dark plum, Tahitian vanilla bean, anise and allspice. On the palate, there's a balance of integrated, firm tannins and bright acidity with a soft, spicy and lingering finish.

Winemaking: The grapes are hand-sorted and crushed into stainless steel fermentors. Pumpovers are performed as gently as possible to avoid harsh tannin extraction. The must is pressed at dryness to 85% French and 15% Hungarian oak with a composition of 45% new oak for both barrel types.

Recommended Food Pairing: Roasted pork, with mole sauce and Mexican rice.

Composition:	98% Petite Sirah 2% Zinfandel	Appellation:	Napa Valley
Alcohol:	14.5%	PH	3.52
TA	0.66 g/100ml		
Retail Value:	\$28.00	Club Price:	\$22.40

2010 OLD VINE ZINFANDEL (NEW RELEASE)

After months of being sold out, the much-anticipated Old Vine Zinfandel is back!

Tasting Notes: Concentrated flavors from higher elevation vineyards and old vines growing in Napa Valley give our old vine Zin great acidity and fruit structure. Our 2010 vintage is fuller-bodied than previous vintages with aromas of dark chocolate covered cherries, lush blueberries and ripe plums. Winter spices and underlying layers of mocha round out this powerful wine. With the 2010 harvest bringing in lower yields, the case production on this popular wine is extremely limited.

Winemaking: We source our 2010 Old Vine Zinfandel from the Godward vineyard in Calistoga and Morgan vineyards on Mt. Vaca. Mt. Vaca is the highest fruit bearing peak of the Vaca range, which forms the Eastern border of the Napa Valley. The fruit concentration from these vineyards ensure that this Old Vine Zinfandel has rich flavor extraction, a fruit-forward palate and wonderful layers of complexity from multiple soil types. The must is pressed at dryness into 35% new oak, primarily French, with a small percentage of American and Hungarian oak.

Recommended Food Pairing: Grilled pork tenderloin with roasted beet-cranberry sauce.

Composition:	88% Zinfandel, 12% Petite Sirah	Appellation:	Napa Valley
Alcohol:	14.9%	PH	3.66
TA	.72 g/100ml		
Retail Value:	\$28.00	Club Price:	\$22.40