

# 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](mailto: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](mailto:jenna@girardwinery.com).

## RED WINE PREFERENCE

### 2010 MIXED BLACKS (PRE-RELEASE)

*Mixed Blacks is a favorite among many and we thought our club members should have it before anyone else!*

**Tasting notes:** The aromatics present notes of boysenberry jam, pomegranate, mission figs and cinnamon toast. Beautiful minerality on the palate accents flavors of plum skins, chocolate covered cherries and vanilla. The finish culminates with coarse ground pepper, espresso and orange zest.

**Winemaking:** Every year the Godward Vineyard in the Calistoga appellation provides a complex wine that always sells out. This Rhone-style field blend is very limited in production and is usually only available in the tasting room. Eighteen months of barrel aging with 40% new American, Hungarian and French oak.

**Recommended Food Pairing:** Pair with organic free range buffalo barbequed to perfection accompanied with prosciutto wrapped asparagus and a truffled twice-baked potato.

<b>Composition:</b>	Rhone -style field blend believed to be Petite Sirah, Zinfandel, Syrah, Grenache, Mouverde & other red and white varietals		
<b>Appellation:</b>	Napa Valley	<b>Alcohol:</b>	15.2%
<b>PH</b>	3.52	<b>TA</b>	0.66 g/100ml
<b>Retail Value:</b>	\$55.00	<b>Club Price:</b>	\$44.00

### 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 give provide great acidity and fruit structure. This fuller-bodied wine shows aromas of dark chocolate covered cherries, blueberries and plums. Winter spices and underlying layers of mocha round out the finish. The low yielding 2010 harvest makes this wine extremely limited.

**Winemaking:** We source our Zinfandel from the Godward vineyard in Calistoga and Morgan vineyards on Mt. Vaca. The fruit concentration from these vineyards ensure rich flavor extraction, a fruit-forward palate and 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 beer-cranberry sauce.

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

### 2009 ARTISTRY

**Tasting Notes:** Our 2009 Artistry has aromas of toasted hazelnuts and festive Christmas spices. Boysenberries and currants saturate the palate aside flavors of exotic Bing cherries. Well-structured tannins round out this vintage with a beautiful, tobacco and spice finish.

**Winemaking:** These grapes were hand-sorted and gently crushed. Native yeast was used for fermentation and the wine underwent malolactic fermentation in the barrel. After primary fermentation, the wine went through an extended maceration period to soften the tannins. The wine was aged 22 months in 50% new French oak and 50% once-used French oak, and then bottled unfiltered and unfiltered.

**Recommended Food Pairing:** Start the summer off right with a barbequed flank steak or tri tip.

<b>Composition:</b>	56% Cabernet Sauvignon, 15% Cabernet Franc, 11% Petite Verdot, 10% Merlot & 8% Malbec		
<b>Appellation:</b>	Napa Valley	<b>Alcohol:</b>	15%
<b>PH</b>	3.44	<b>TA</b>	.735 g/100ml
<b>Retail Value:</b>	\$40.00	<b>Club Price:</b>	\$32.00

### 2008 NAPA COUNTY CABERNET SAUVIGNON (GIRARD LIBRARY SELECTION)

*We are pleased to announce we reserved some of our 2008 Napa County Cabernet.*

**Tasting Notes:** This special release showcases the forward, ripe fruit and fine, polished tannins for which the Napa Valley is most prized. The initial aromatic notes are of ripe red fruit and spicy oak. The flavors on the lush palate follow suit, while the finish underscores the high quality of the fruit from which this wine was made.

**Winemaking:** Sourced from vineyards across Napa County where the fruit matured on the vines perfectly during warm, sunny days with cool, brisk nights. The wine was aged in 100% French oak with 35% new French oak influences. Enjoy it now, but know this Cabernet will continue to improve with proper aging over 8 to 12 years.

**Recommended Food Pairing:** Enjoy with marinated brisket and grilled sunburst squash or zucchini.

<b>Composition:</b>	94.5% Cabernet Sauvignon, 2% Merlot, 2% Malbec, 1.5% Cabernet Franc		
<b>Appellation:</b>	Napa County	<b>Alcohol:</b>	14.5%
<b>PH</b>	3.77	<b>TA</b>	.59 g/100ml
<b>Retail Value:</b>	\$35.00	<b>Club Price:</b>	\$28.00