

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.

WHITE WINE PREFERENCE

2011 NAPA VALLEY SAUVIGNON BLANC (PRE-RELEASE)

Tasting notes

Cooler summers and problematic weather have brought short and difficult harvests over the last two years in Napa Valley but Girard is proud of this year's Sauvignon Blanc. This lush wine is fruit driven with amazing acidity. Bright aromas of candied ginger, lemon curd and grapefruit, while the palate shows notes of guava, papaya, and citrus. A flinty, wet slate character adds a complex layer to the flavor profile. Due to such low production in 2011, buy it up, as we predict it will sell out before the next vintage is released.

Winemaking

Sauvignon Blanc grapes are fermented in stainless steel with native yeasts. Our vineyards are located in the warmer micro climates of the Napa Valley producing concentrated fruit while boosting flavor development from low yields given in 2011.

Recommended Food Pairing

Mixed greens with thyme-scented goat cheese cakes and Balsamic-Dijon vinaigrette.

Composition:	100% Sauvignon Blanc	Appellation:	Napa Valley
Alcohol:	13.5%	PH	3.26
TA	6.89 g/100ml		
Retail Value:	\$18.00	Club Price:	\$14.40

2010 RUSSIAN RIVER VALLEY CHARDONNAY

Tasting notes

Hints of prickly pear, roasted hazelnuts and vanilla bean can be traced on the nose with flavors of crisp apple, lemon blossom and nutmeg. Pleasant acidity on the finish makes for easy food pairing and adds to the wines pure drinkability.

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

Spinach fettuccine with sea bass and lemongrass-coconut cream sauce.

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