

# Girard

NAPA VALLEY

WINE CLUB NEWSLETTER | FALL 2015



FALL IS A TIME OF COLOR AND BEAUTY in the valley and it all starts when the last of the grapes are in and harvest comes to an end. The valley floor is covered with yellow and orange foliage and the aroma of fermenting grapes fills the air with the smell of dark fruit and yeast.

With an end to harvest, it is a sure sign the holidays are right around the corner. Don't forget to stock up for your holiday gatherings with your reorder discount on select fall wines.

## A NOTE FROM OUR WINEMAKER:

*"The 2015 harvest got started on August 12th with our Girard Sauvignon Blanc coming in the door. One of our earliest starts to harvest with very low yields throughout most of our vineyards. Even with lower yields, due mostly to drought conditions, we are still seeing very good flavors and extraction in our fruit. While we wish we had more of it all we are happy with the quality over all."*

*On behalf of all of us at Girard... Cheers!  
Glenn Hugo, Winemaker*



### GIFT THE GIRARD WINE CLUB

*Giving a gift membership is easy as 1, 2, 3.*

1. Choose the number of allocations you would like to gift (2, 3, 4, or ongoing)
2. Choose the wine preference (Red, Mixed, White, Cabernet Sauvignon)
3. Add a personalized message

**SHOP NOW »**

- Gift a membership and receive a bonus bottle (up to a \$50 retail value) in your next wine club allocation.
- Questions or would like to customize their first order? Contact your club coordinator at 707-921-2898.



## FEATURED PAIRINGS

### 2014 MIXED WHITES, NORTH COAST

*Paired with Oven Roasted Lemon Chicken  
and Herbs*



#### Ingredients

*¼ cup olive oil  
4-5 cloves of garlic, minced  
2 Tbsp. sugar  
3 lemons, one juiced, two sliced  
1 Tbsp. Italian seasoning  
½ tsp. paprika  
1 tsp. onion powder, chopped  
¼ tsp. crushed red pepper flakes  
Salt and pepper, to taste  
10 pieces bone-in chicken; pat dry  
1 yellow onion; thinly sliced  
1 tsp. thyme, chopped  
1 Tbsp. rosemary, chopped*

#### Directions

Preheat oven to 400° F. In a small bowl whisk together olive oil, garlic, sugar, lemon juice, Italian seasoning, paprika, onion powder, red pepper flakes, and salt and pepper.

Place chicken pieces skin side up in a 13 x 9 inch baking dish and spread them out evenly in the pan. Pour olive oil mixture over chicken, turning to coat all sides. Arrange slices of lemon and onion around the chicken. Sprinkle with thyme, rosemary, salt and pepper. Bake uncovered for 1 hour, or until chicken is cooked and juices run clear. Remove chicken to a serving platter and garnish with additional fresh herbs and lemon slices.

### 2013 MALBEC, NAPA VALLEY

*Paired with Rosemary Lamb Chops*



#### Ingredients

*1 pound lamb chops  
2 tbs fresh rosemary; chopped  
2 tsp salt  
1 tsp freshly ground black pepper  
1-2 garlic cloves, minced  
4 tbs olive oil, divided*

#### Directions

In a small bowl, mix the rosemary, salt, pepper, garlic, and 2 tablespoons of olive oil together. Coat the lamb chops with the mixture and massage the meat to tenderize. Transfer to a plate, cover, and refrigerate for 30 minutes. Heat the remaining 2 tablespoons of olive oil in a cast iron pan over high heat. When the oil is hot, sear the lamb chops on all sides, about 1-2 minutes, for rare.

If you prefer your chops medium-rare, place in oven at 400°F for 3-4 minutes. Once cooked to your desire, place on plate and cover with foil. Let rest for 5 minutes before serving.



*Girard*

2014 VIOGNIER

NORTH COAST

Beautifully aromatic with alluring citrus and flower blossoms detectable on the nose. Both complex acidity and subtle minerality guide this Rhone wine from an elegant start to lasting finish. The palate is comprised of flavorful lemon chiffon, honeysuckle and lime zest.

**WINEMAKING NOTES**

In spite of droughty conditions, the 2014 vintage produced high quality fruit with excellent depth of flavor, yielding an abundant crop. Sur lie aging in stainless steel added a nice complexity to the wine. Only 163 cases produced.

**Food Pairing:** Spicy pineapple chicken stir fry

**Aging Potential:** Drink now through 2017

**Varietal Composition:** 94% Viognier, 2.5% Roussane, 2.5% Semillon, 1% Sauvignon Blanc

**Appellation:** North Coast

**Alcohol:** 13.5%

**pH:** 3.21

**Retail:** \$22 | **Club:** \$17.60



*Girard*

2014 MIXED WHITES

NORTH COAST

The first vintage of our “Mixed Whites” rendered a wine rich with lemon peel, stone fruit and flint. The mid-palate displays a range of citrus fruits, jasmine and minerality. The racy acidity allows this wine to be refreshing yet substantial.

#### WINEMAKING NOTES

Looking for a complement to our sought after red wine “Mixed Blacks”, we sourced a blend of four white wine varietals. Combining both Rhone and Bordeaux whites yields a unique flavor profile. Sur lie aging in stainless steel aided in developing a creamy mouthfeel.

**Food Pairing:** White fish cakes with lemon chili sauce

**Aging Potential:** Enjoy now through 2018

**Varietal Composition:** 55% Roussane, 15% Viognier, 15% Semillon, 15% Sauvignon Blanc

**Appellation:** North Coast

**Alcohol:** 14.2%

**pH:** 3.06

**Retail:** \$30 | **Club:** \$24



*Girard*

2013 CABERNET SAUVIGNON

NAPA VALLEY

Aromatics showcase dark fruit notes intertwined with holiday spice and vanilla bean. On the palate, blackberry, cassis and a touch of leather lead into the long finish with expressive tannins.

**WINEMAKING NOTES**

Sourced from two vineyards in the Napa Valley, Louer & Crocker Vineyard in St. Helena, and Juliana Vineyard in Pope Valley. Both vineyards are intentionally farmed to produce lower yields and produced exceptional quality fruit. Aged 20 months in French oak.

**Food Pairing:** Caribbean jerk pork chops

**Aging Potential:** Drink now through 2023

**Varietal Composition:** 79% Cabernet Sauvignon, 7% Merlot, 6% Cabernet Franc, 5% Petit Verdot, 3% Malbec

**Appellation:** Napa Valley

**Alcohol:** 14.5%

**pH:** 3.67

**Retail:** \$35 | **Club:** \$28



*Girard*

2013 MALBEC

NAPA VALLEY

Distinct aromatics showcase dark fruit, vanilla, and toasted spices, while the palate is brimming with flavors of rich, blackberry jam, cigar box, and mocha notes.

**WINEMAKING NOTES**

This Yountville vineyard has been our primary Malbec source for the past decade. Thoughtfully blended into our Artistry red wine, Malbec adds a juicy component to the mid-palate of this Bordeaux blend. Also enjoyed as a standalone varietal, the 2013 vintage exudes exceptional body and flavor and was bottled exclusively for our club members. Aged for 15 months in French oak.

**Food Pairing:** Grilled eggplant with fresh chèvre and herbs

**Aging Potential:** Drink now through 2020

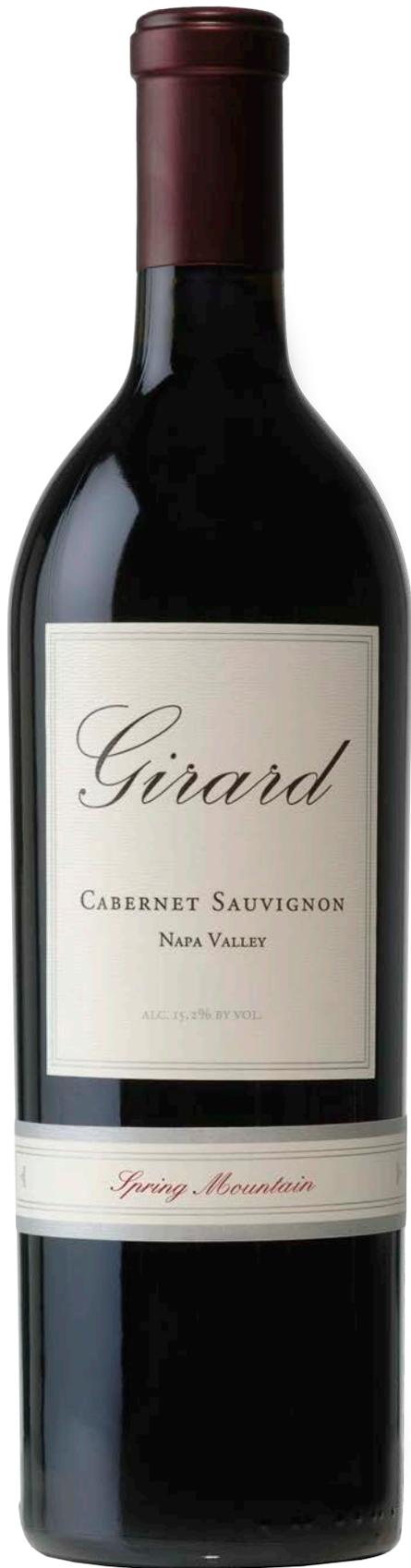
**Varietal Composition:** 99% Malbec, 1% Petit Verdot/Merlot

**Appellation:** Napa Valley

**Alcohol:** 15%

**pH:** 3.49

**Retail:** \$50 | **Club:** \$40



*Girard*

2012 CABERNET SAUVIGNON

SPRING MOUNTAIN

Our limited production Spring Mountain Cabernet is flourishing with notes of cedar, mocha, and warm caramel. Sweet cassis and black currant meld with cinnamon and bold tannins, making this an age-worthy wine to cellar.

**WINEMAKING NOTES**

Located on the eastern slopes of the Mayacamas Mountains, our small 175 case production is sourced from a three-acre vineyard on Spring Mountain. Aged 22 months in 100% French oak, 65% new.

**Food Pairing:** Lamb chops with fresh herbs and roasted figs

**Aging Potential:** Drink now through 2027

**Varietal Composition:** 100% Cabernet Sauvignon

**Appellation:** Spring Mountain District, Napa Valley

**Alcohol:** 14.3%

**pH:** 3.57

**Retail:** \$75 | **Club:** \$60

*Spring Mountain*



*Girard*

2013 CABERNET SAUVIGNON

MT. VEEDER

Displaying balanced aromas of dried herb, black fruit and mocha. Rich and luxurious on the palate, the supple tannins and structured backbone are embellished with broad fruit flavors of black currant, raspberry jam and a lingering cinnamon finish.

**WINEMAKING NOTES**

Sourced from Tambor Vineyard in the Mt. Veeder appellation, known for its volcanic soil and long and moderate growing season. The textbook growing season provided excellent fruit. Prior to barreling down, this wine was racked extensively then aged for 20 months.

**Food Pairing:** Cabernet-braised venison cheeks

**Aging Potential:** Drink now through 2028

**Varietal Composition:** 100% Cabernet Sauvignon

**Appellation:** Mt. Veeder District, Napa Valley

**Alcohol:** 14.8%

**pH:** 3.51

**Retail:** \$100 | **Club:** \$80



*Girard*

2013 PETITE SIRAH

NAPA VALLEY

Our Petite Sirah opens up with distinctive aromas of black cherry, coffee beans, and vanilla. Flavors of black currant jam, cassis, and espresso beans expand on the palate. The arrays of full flavors are bonded together by bright acidity and structured tannins.

**WINEMAKING NOTES**

Sourced from vineyards in Calistoga and Pope Valley, our Petite Sirah saw near ideal growing conditions. The warmer climate from the Napa Valley helped develop ripeness while the soil contributes to the overall complexity. Aged in blended oak barrels for 14 months.

**Food Pairing:** Herb roasted chicken black cherry and molasses balsamic

**Aging Potential:** Decant to enjoy now, or cellar through 2030

**Varietal Composition:** 78% Petite Sirah, 22% Zinfandel

**Appellation:** Napa Valley

**Alcohol:** 14.5%

**pH:** 3.42

**Retail:** \$35 | **Club:** \$28