



WINE CLUB NEWSLETTER | SEPTEMBER 2017

HARVEST 2017

Our first grapes of 2017 have arrived, with Sauvignon Blanc, Viognier, Grenache Blanc, Albariño, Riesling and Zinfandel leading the way. In the vineyards, we're seeing a lot of healthy and happy vines working their way to even ripeness. It appears that coming out

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We are tracking about a week behind last year, and for the first time in many years, we had a full crew ready for crush! Girard's full-

time staff is teaching our 12 interns the ins and outs of our cellar, and we expect them to carry this experience for years to come, especially when they can one day share a bottle of 2017 Girard with friends and family and say, "I was there! I helped with this!"

While the days and nights ahead are long and hard, we all feel a little pep in our step as harvest is a very exciting time. The smell of fermentation and new oak fill the cellar. All we need are some good tunes, lots of coffee and a "shower beer" at the end of the long day, and we are happy as can be.

From all of us at Girard,

Cheers!

Girard Wine Club

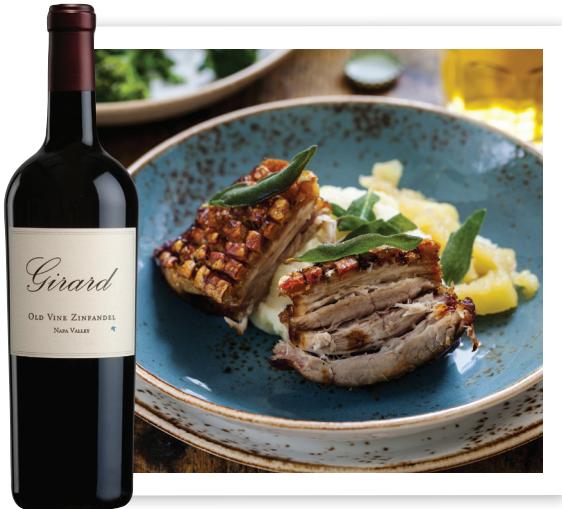
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FEATURED PAIRINGS

2014 OLD VINE ZINFANDEL

*Paired with
Slow Roasted Pork Belly*



Ingredients

- | | |
|-------------------------|-------------------------------|
| 2 lbs pork belly | 5 star anise pods |
| Sea salt, to taste | 2 leaves fresh basil, chopped |
| ¼ cup fennel seeds | 3 cups white wine |
| ¼ cup cardamom seeds | 3 cups chicken stock |
| 3 tbsp olive oil | 2 tbsp stone ground mustard |
| 2 fennel bulbs, chopped | |
| 3 cloves garlic, minced | |

Directions

Preheat oven to 360 degrees Fahrenheit. Score the pork belly skin and season with salt, fennel seeds and cardamom seeds.

In a large oven-safe pan, heat olive oil over a medium flame. Add fennel and garlic and cook until aromatic, about 3 minutes. Add star anise and basil and cook for 2 additional minutes. Increase heat to medium-high and add pork belly skin side down. Sear until golden brown, then flip and sear the other side. Add white wine and chicken stock, making sure to not submerge the skin, then bring to a boil. Place pan directly in oven and roast for 2.5 hours.

Remove pan from oven and set the pork belly on a cutting board to rest. Remove top layer of fat left in the pan with a spatula, reserving bottom layer juices. Discard fat. Put the pan back over low heat and add mustard to the remaining juices and stir until fully combined. Simmer for 5 minutes and then pour into a gravy dish. Cut pork belly into ½ inch thick servings and drizzle with gravy just before serving.

Enjoy.

2016 MIXED WHITES

*Paired with
Roasted Beet and Grain Salad*



Ingredients

- | | |
|--------------------------|------------------------|
| 6 red beets, scrubbed | 2 cups faro |
| ½ cup olive oil, divided | ¼ cup red wine vinegar |
| ¼ cup chives, chopped | 2 tsp honey |
| ¼ cup mint, chopped | Black pepper, to taste |
| Kosher salt, to taste | 2 tbsp goat cheese |
| 5 cups water | |

Directions

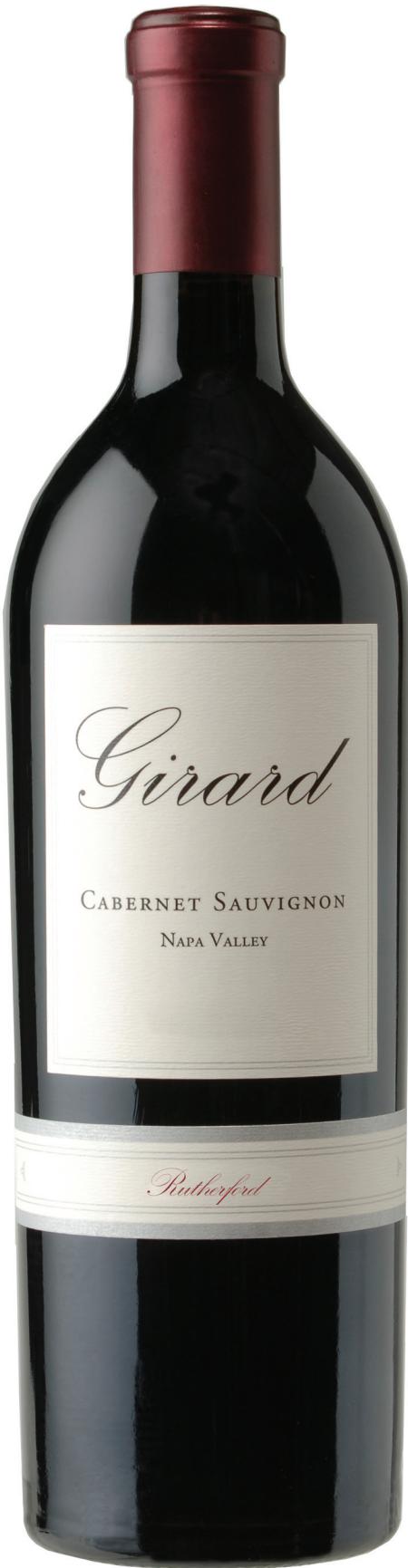
Preheat oven to 375 degrees Fahrenheit.

Toss beets with 4 tablespoons olive oil. Wrap in aluminum foil, place on baking sheet and roast until cooked through, about 50-60 minutes. Remove from oven and allow to cool. Peel and dice into ½ inch cubes. Add beets, chives and mint to a large bowl and lightly toss to combine.

In a medium saucepan, bring salted water to a boil. Add faro, reduce heat and simmer for about 25 minutes, until the grain has absorbed all of the water. Remove from heat and transfer to the bowl with the beets.

In a small bowl, whisk together remaining olive oil, vinegar, honey and salt and pepper. Drizzle this mixture over the beets and faro, top with crumbled goat cheese and serve immediately.

Enjoy.



Girard

2015 CABERNET SAUVIGNON, RUTHERFORD

Dense aromatics of chocolate and cigar box open into red cherry, black currant and boysenberry notes. On the palate, this well-structured wine reveals red fruit, chalk-like minerality and savory dried herbs. Mouth coating and full-bodied, this wine packs a punch on the finish that is sure to delight fans of Rutherford Cabernet Sauvignon.

WINEMAKING NOTES

The grapes for our Rutherford Cabernet Sauvignon were sourced from vineyards on both sides of the Rutherford bench. One vineyard is located near Highway 29, the other, a small block along the Silverado Trail. In melding these two distinctive vineyard sources we find incredible complexity and depth.

Food Pairing: Bone-in Ribeye with Balsamic Glaze

Aging Potential: Drink from 2018 through 2025

Varietal Composition: 100% Cabernet Sauvignon

Appellation: Rutherford, Napa

Alcohol: 14.9%

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



Girard

2016 MIXED WHITES NORTH COAST

On the nose we note orange marmalade, candied ginger and white peach. The palate unfolds with juicy nectarine flavors, bright acidity and slate-like minerality. The expansive finish gets a lift from lemon and tangerine citrus notes.

WINEMAKING NOTES

A white wine complement to our ever-popular Mixed Blacks. When immigrants first settled in California, they brought with them cuttings from their villages and planted what would later become known as "field blends." Harvested and blended together, they were common before the rise of single varietal wines. Much harder to find today, they are our tribute to a California winemaking tradition.

Food Pairing: Roasted Beet and Grain Salad

Aging Potential: Drink now through 2020

Varietal Composition: 35% Muscat, 32% Riesling, 18% Viognier,
15% Albarino

Appellation: North Coast

Alcohol: 14.2%

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



Girard

2015 MALBEC,
NAPA VALLEY

The nose reveals bright red fruit notes layered with baking spice, mocha & a touch of vanilla. The palate bursts with red cherry and plum fruit flavors. Juiciness mellows into jammy notes on the midpalate with a lift of blackberry cobbler, earthiness, and cedar spice on the luxurious finish.

WINEMAKING NOTES

Sourced from Yountville, this Malbec has also been a historic element in our Artistry red wine blend for over a decade. Each year we're impressed with how the vineyard lends juiciness, structure and an expressive mid-palate to our Artistry blend; it's these same attributes that we feel also make it a lovely single varietal wine, and a favorite amongst our Girard staff.

Food Pairing: Grilled Skirt Steak with Chimichurri and Roasted Fingerling Potatoes

Aging Potential: Drink now through 2022

Varietal Composition: 100% Malbec

Appellation: Napa Valley

Alcohol: 14.5%

Retail: \$55 | **Club:** \$44



Girard

2014 OLD VINE ZINFANDEL NAPA VALLEY

Red and black fruit notes followed by cedar on the nose. The palate showcases dark berry notes with subtle smoke.

WINEMAKING NOTES

To ensure even ripening our winemaking team always monitors the Zinfandel during harvest to create the perfect balance of fruit and acidity. To add even more structure and character we blend Petite Sirah with the Zinfandel.

Food Pairing: BBQ Ribs

Aging Potential: Drink now through 2020

Varietal Composition: 90% Zinfandel, 9% Petite Sirah, 1% Grenache

Appellation: Napa Valley

Alcohol: 15.0%

Retail: \$28 | **Club:** \$22.40



Girard

2016 VIONIER NORTH COAST

The nose is aromatic with hints of white blossoms, stone fruit, orange zest and wet stone. The expansive palate showcases bright flavors of mandarin orange, honeysuckle and white peach. This wine is elegantly balanced with fresh acidity and a touch of creaminess on the finish.

WINEMAKING NOTES

Sourced from select vineyards in California's North Coast appellation where the Pacific Ocean breezes cool vines at night and daytime temperatures ensure ripeness of this classic Rhone Valley variety.

Food Pairing: Sautéed Prawns with Lemon Pepper Butter Sauce

Aging Potential: Drink now through 2020

Varietal Composition: 87% Viognier, 5% Muscat, 5% Riesling,
3% Albarino

Appellation: North Coast

Alcohol: 14.1%

Retail: \$24 | **Club:** \$19.20

Girard

2016

VIognier

NORTH COAST

ALC. 14.1% BY VOL.