



Girardet 2007 14 Vines

The Wine:

Displays a dense, garnet color, opening with toasty aromas of strawberry and mocha. Bright flavors of blackberry and cinnamon in the mid-palate lead into a pleasing finish with chocolate and peppery notes. "The one wine you can bring to dinner and it will go with everything!"

This master blend of 14 grape varieties is Winemaker, Marc Girardet's, rendition of Founder, Philippe Girardet's, original recipe dating back to 1982.

The Vineyards:

The 35-acres of estate vineyards are farmed using sustainable methods, growing natural grapes in a healthy environment. Beneficial insects and cover crops are used to keep the vines healthy without the use of pesticides, and selected animals are encouraged to live in the vineyards and keep pests away. Dry-farming techniques are used to produce small, flavor-packed berries and conserve water. The vines are always hand-harvested and pruned. The adherence to these natural, Old-World ways has led to the creation of many award-winning wines over the decades.

The Winemaking:

The grapes are first sorted by hand to select ripe clusters with the best flavor and balance, and then fermented with 30% whole berries in small fermenting vats. They are punched-down by hand twice a day, resulting in soft, juicy flavors. The grapes are then pressed as gently as possible in a computer-controlled press to maintain a delicate, smooth quality. Bottled on-site using Girardet's state-of-the-art automated bottling line, the wine is carefully packaged and cellared until release.

The Details:

Cases Produced (750ml x12):	1200
Appellation:	Umpqua Valley, Oregon
Harvest Dates:	August 30th-October 4th
Harvest Brix:	24.1
Finished Alcohol:	13.0%
pH:	3.48
Total Acidity:	.60%

