



Girard

RUSSIAN RIVER VALLEY

CHARDONNAY
2015

Background

For the past 40 years, Girard has been singularly dedicated to ensuring balance in our wines. This is achieved by meticulously focusing on making choices that respect the grapes and Napa Valley heritage at each step of the winemaking process. We work closely with our long-time growers in both mountain and valley vineyards to ensure vines are nurtured to develop balanced sugar and acidity in the grapes when it comes time to harvest. In our state-of-the-art winery, we employ innovative barrel technology to bring out the ripe fruit characteristics during the fermentation and aging process. Our dedication to quality throughout the winemaking process is evident in our consistently award-winning wines that offer richness, complexity and balance in each sip.

From day one of Girard's plan to produce world class Chardonnay we chose to source our grapes from the Russian River Valley. We feel this region lends best to the style of Chardonnay that we would like to make and be known for. This cooler climate region of northern California helps create a white wine with brighter acidity while still offering us plenty of layered fruit character. This balance of acidity and fruit that showcases the regions' climate is only slightly outperformed by the soils that lend additional structure and character to the Chardonnay grapes we source from the Russian River Valley.

Appellation

Russian River Valley

Sourcing

Dutton Ranch and few small longtime grape growing families in the RRV

Varietal Composition

100% Chardonnay

Winemaking

Fermentation took place at cooler temperatures for extended periods of time promoting expressive aromatics and bright fruit character. Fermentation took place in specific French Oak barrels that were chosen for their less aggressive character, developing a well-balanced blend of fruit, acidity and layered oak character. A regime of batonnage (lees stirring) was utilized throughout the wine's time in French Oak. This labor intensive practice helped lend to a more complex mouthfeel and promoted the complexity that we look for in choosing to age the Chardonnay on its lees. The wine was bottled after 11 months in 100% French Oak (35% new.)

Tasting Notes

The aromatics suggest fresh apple pie a la mode, with notes of cinnamon and vanilla. On the palate, the bright acidity is balanced by apple, pear and mandarin zest flavors, blended with Christmas spice notes.

Technical Data

pH 3.42
TA 0.6 g/100mL
RS 0.343%
Alc. 13.9%

Wine Maker

Glenn Hugo