



Girard

NAPA VALLEY

SAUVIGNON BLANC
2013

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.

Creating a white wine that speaks to the varietal's bright, crisp character is the goal of our Sauvignon Blanc every year. Sourcing Sauvignon Blanc in Napa Valley can, at times, be as diverse as Cabernet. We tend to search for vineyards that develop fruit with more tropical fruit notes versus grassy character. Balancing this tropical character with crisp, bright acidity creates a wine that showcases the style we enjoy making and drinking.

Appellation

Napa Valley

Sourcing

Napa Valley

Varietal Composition

100% Sauvignon Blanc

Winemaking

Our Sauvignon Blanc was picked at a level of ripeness that showcases its fruit while still leaving behind enough acidity to create a balanced wine. Sauvignon Blanc grapes were slowly fermented at cooler temperatures in stainless steel tanks. After completing primary fermentation we restricted malolactic fermentation to help maintain the crispness of the acid. Leaving the wine on its lees for a short amount of time helped to develop some of the mouthfeel that adds to the wine's complexity.

Tasting Notes

Aromas of stone fruit, citrus, and papaya. On the palate notes of white peach, mango and pineapple accent the bright acidity. The finish has a slightly rich, round note with hints of key lime.

Technical Data

pH 3.21

TA 6.75 g/100mL

RS 1.52 g/L

Alc. 13.9%

Wine Maker

Glenn Hugo