



Girard
NAPA VALLEY
CABERNET SAUVIGNON
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.

Girard sources its Cabernet grapes from a variety of respected sub-appellations throughout Napa Valley. We feel this diversity in sourcing helps develop layers of complexity that span the range of Cabernet's impact on the palate. Our diversity also extends to our barrels. We work with over 40 different makers of French Oak barrels. When choosing the Cabernet that will make it to the final blend for Girard we not only look at each lot individually, we also look at the individual barrels used for aging. This allows us more opportunity to develop layers of complexity from the oak aging as well.

Appellation

Napa Valley

Sourcing

St. Helena, Rutherford, Atlas Peak, Yountville & Diamond Mountain

Varietal Composition

94% Cabernet Sauvignon, 3% Petit Verdot, 1% Cab Franc, 1% Merlot & 1% Malbec

Winemaking

Despite a smaller crop (compared to the previous few years) and a continuing drought, the 2015 vintage has developed into another great vintage for Napa Cab. The low yields and smaller berries have created a concentrated wine with bold but integrated tannins.

Primary fermentation for this wine occurred in temperature controlled stainless steel tanks. During this stage, we performed pumpovers at least twice a day to extract color, flavor, and tannins. We then put the wine in French oak barrels to complete malolactic fermentation and to filter the wine using the racking method. The wine was aged for 20 months in 100% French oak (40% new).

Tasting Notes

The wine shows aromas of tea leaf, black fruit, leather, and spice. On the palate, flavors of blackberry, currant, cinnamon, nutmeg, and clove emerge, which evolve into vanilla and tobacco leaf on the finish. The tannins will sustain this wine through 2030.

Technical Data

pH 3.62
TA 0.63 g/100 mL
Alc. 14.9%
RS 0.21 g/L

Wine Maker

Glenn Hugo