



Girard

2009 ARTISTRY

NAPA VALLEY

WINEMAKING NOTES

Our grapes were hand sorted and gently crushed. We used native yeast for fermentation and the wine underwent malolactic fermentation in the barrel. After primary fermentation the wine went through an extended maceration period to soften the tannins. The wine was aged 22 months in 50% new French oak and 50% once-used French oak and then bottled unfiltered and unfiltered.

TASTING NOTES

Our 2009 Artistry has aromas of toasted hazelnuts and festive Christmas spices. Boysenberries and currants saturate the palate aside flavors of exotic Bing cherries. Well-structured tannins round out this vintage with a beautiful, tobacco and spice finish.

VARIETAL COMPOSITION 56% Cabernet Sauvignon, 15% Cabernet Franc, 11% Petite Verdot, 10% Merlot, 8% Malbec

GROWING REGION Napa Valley | PRODUCTION 5,000 Cases

ALCOHOL 15% | pH 3.44 | TA .735g/100ml