



## 2017 OLD VINE ZINFANDEL NAPA VALLEY

## VINTAGE NOTES

The 2017 growing season was not like the past few vintages; it wasn't particularly "easy" or "by the book" but it was an opportunity flex our grape growing and wine making skills and we remain proud of the high-quality wine we produced in this vintage. The year began with abundant rainfall. Spring weather was mild, resulting in extended flowering. A freak hail storm passed through quickly in June causing isolated damage. A warm summer was punctuated by three heat events, including one over Labor Day weekend, which kicked harvest into high gear by early September. Cool weather arrived immediately afterward, allowing sugar levels to return to normal and affording the grapes additional hang-time on the vine.

## VINEYARD NOTES

Sourced from select vineyards, including Morgan vineyard in the southeastern area of Napa Valley where the cooler climate affords grapes brisk acidity and bright fruit flavors. Another key source, Godward vineyard in Calistoga, is planted with older vines, and adds deep wells of flavor and polished character to our Old Vine Zinfandel.

## TASTING NOTES

Bold aromas of juicy blackberry, raspberry and pepper leap from the glass, laced with baking spice and floral aromas. The palate showcases elegant black cherry and flavors and the finish is reveals savory barrel toast notes thanks to the American oak, while the Hungarian oak elevates Zinfandels' characteristic sweet spice, and affords the wine a smooth and luxurious finish.

Fusion Barrels are fast becoming a hallmark of the Girard barrel aging regime, but what are they? Produced by World Cooperage, this series of barrels is custom designed and tailored specifically to our winemaker's specifications. A custom blend of different oak species, literally a fusion of oak, crafted into a single barrel with the intention of imparting complexity and nuance in the wine aged therein.

VARIETAL COMPOSITION 95% Zinfandel, 5% Petite Sirah | Appellation Napa Valley

Oak Aging Matured in Fusion barrels comprised of French, American and Hungarian oak, 35% of which was new

Alcohol 15% | pH 3.62 | TA 6 g/L | Residual Sugar 1.09 g/L | Production 4,000 cases