



# *Girard*

## 2017 CABERNET SAUVIGNON MT. VEEDER

### 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

The Vineyard, 400 feet in elevation on Mt. Veeder's southerly side enjoys morning sunshine and daytime temperatures cooler than the valley floor below. That gentle morning sunshine, coupled with a mix of volcanic and sedimentary soils encourage grapes to ripen with brightness and natural balance, which become wines marked by firm minerality, softer tannins and elegance in the glass, and great aging potential.

### TASTING NOTES

Aromas of Santa Rosa plum, dusty bay leaves and fennel seed mingle with scents of black cherries and toasted oak. On the palate sweet fruit flavors, blackberry cobbler and dried herbs lead to a finish punctuated by flavors of baking spice and firm tannins.

VARIETAL COMPOSITION 100% Cabernet Sauvignon

APPELLATION Mount Veeder, Napa Valley | OAK AGING 20 months in French oak, 65% new  
ALCOHOL 14.8% | PH 3.74 | TA 6 g/L | RESIDUAL SUGAR .96 g/L | PRODUCTION 200 cases