



# *Girard*

## 2018 GSM RED BLEND NAPA VALLEY

### VINTAGE NOTES

The 2018 vintage proved nearly ideal. Ample winter rains were followed by lots of spring and early summer sunshine. Bud break and flowering were slightly later than usual, but coincided with ideal weather conditions for healthy fruit set. Summer brought more balance in the form of sunshine and cooling marine influences at night. The mild summer was followed by an equally ideal fall; allowing fruit to ripen with ample flavor and complexity with moderate sugar levels.

### VINEYARD NOTES

The Grenache for this blend was sourced from Temple Vineyard in Pope Valley in eastern Napa Valley while the Mourvèdre was sourced from the Juliana Vineyard in the northeastern part of Napa Valley, perched on the backside of Howell Mountain. The Syrah grapes for this Grenache, Syrah and Mourvèdre blend (“G.S.M.” for short) comes from the D’Ambrosio vineyard, which is situated in Yountville.

### TASTING NOTES

The nose reveals dense red and black cherry, raspberry and hints of strawberry enveloped in elegant oak aromas and spicy black pepper. On the palate flavors of plum, cherry, blackberry and baking spice mingle with espresso and cocoa. The lively finish strikes a balance between vibrant acidity, minerality and firm tannins.

### ABOUT THIS WINE

Our bottling of a GSM draws inspiration from the historical blends of the Rhone River Valley of France. Historically in the Rhone, and in our bottling from Napa, the Mourvèdre grape offers heft and tannins, the Syrah offers color and structure while the Grenache lends bright fruit and freshness to the blend. When combined, these grapes become greater than the sum of their parts. If pressed, winemaker Glenn Hugo will also admit that reds of the Rhone (particularly those of Châteauneuf-du-Pape) are some of his favorite wines, and a perennial winemaking inspiration.

**VARIETAL COMPOSITION** 48% Grenache, 27% Syrah, 25% Mourvèdre

**APPELLATION** Napa Valley | **AGING** 18 months in French oak, 40% new

**ALCOHOL** 14.5% | **pH** 3.64 | **TA** 6 g/L | **RESIDUAL SUGAR** 1.9 g/L | **PRODUCTION** 200 cases