



Girard

2018 MALBEC 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. The mild summer was followed by an equally ideal fall; allowing fruit to ripen with ample flavor and complexity with moderate sugar levels. Fermentation temperatures were kept deliberately low to retain fresh fruit flavors and color extraction. Carefully selected French oak barrels rounded out the élevage (or barrel aging) process, ensuring a wine rich character and complexity.

VINEYARD NOTES

Sourced predominantly from Yountville, this Malbec has also been a historic element in our Artistry red blend for over a decade. Each year we're impressed with how the vineyard lends juiciness, structure and an expressive mid-palate to our Artistry blend; it's these same attributes that we feel also make it a lovely varietal wine, and a favorite amongst our Girard staff.

TASTING NOTES

The nose reveals fresh aromas of black plum, red cherry, pomegranate, and cassia aromas layered with spice notes. Medium-bodied and palate coating flavors of juicy red and black fruit flavors are supported by the ripe and refined tannins and framed in oak and spice notes leading to a soft and lengthy finish.

VARIETAL COMPOSITION 100% Malbec

APPELLATION Napa Valley | OAK AGING 18 months in French oak, 35% new

ALCOHOL 14.9% | pH 3.54 | TA 5.8 g/L | RS 1.8 g/L | PRODUCTION 398 cases