



Girard
NAPA VALLEY

2012 ZINFANDEL DESSERT WINE
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VINTAGE NOTES

The 2012 vintage in Napa Valley can be described as “classic,” punctuated by warm days, a smooth spring and even crop yields. With very few extreme temperature swings and limited rain throughout the growing season, we were able to pick at phenolic ripeness while maintaining moderate sugar levels. The cooperative weather afforded us the chance to craft wines with moderate alcohol, lively acidity and bright fruit flavors.

VINEYARD NOTES

Our 2012 Zinfandel Dessert Wine Dessert Cuvée is ruby in the glass with aromas of strawberry jam, cassis and black cherry. The palate is sweet and spicy with waves of dark plum flavors, dried fig and cinnamon. Striking a fine balance between full-body, firm tannins, lively acidity and a lush finish, this wine is superb on its own and pairs nicely with dark chocolate desserts.

TASTING NOTES

Sourced from several of our favorite Zinfandel vineyards, this dessert wine was crushed into tank for a speedy fermentation to extract color and tannins. On the fourth day of fermentation, brandy was added to the tank. This arrested the fermentation which ensured lush amounts of natural grape sugars remained in the wine. The wine was then pressed off of the skins and moved into older oak barrels where it aged for nearly two years prior to bottling.

VARIETAL COMPOSITION Late harvest Zinfandel | APPELLATION Napa Valley

OAK AGING 20 months in French oak

ALCOHOL 17% | pH 3.26 | TA 6.6 g/L | RESIDUAL SUGAR 145 g/L | PRODUCTION 30 cases