



Girard

NAPA VALLEY

DESSERT CUVÉE RED WINE

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VINTAGE NOTES

Our Dessert Cuvée is ruby in the glass with aromas of strawberry jam, cassis and black cherry. The palate is sweet, voluptuous and richly layered with flavors of blackberry liqueur, dried cherries, baking spice, dark chocolate and vanilla and savory. The lively acidity and mineral notes lend a pleasant balance to the sweetness, further enhanced by notes of savory spice and dusty tannins culminating in a refined finish. Enjoy now, or cellar for another few years.

TASTING NOTES

An artful blend of multiple memorable vintages from the Napa Valley, this wine features layers of complexity. This wine combines complimentary grape varieties sourced from select vineyards across the Napa Valley. Upon harvest, the fruit was crushed into tank for a speedy fermentation to extract color and tannin. On the fourth or fifth day of fermentation (depending on the vintage and grape variety) brandy was added to the tank which arrested the fermentation and ensured a sumptuous level of natural grape sugar 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.

OAK AGING 20 months in French oak

ALCOHOL 18.5% | PH 3.17 | TA 6.4 g/L | RESIDUAL SUGAR 145 g/L | PRODUCTION 90 cases