

# Girard

NAPA VALLEY

WINE CLUB NEWSLETTER | FEBRUARY 2014

WE HOPE YOUR NEW YEAR IS OFF TO A GREAT start! To kick off 2014, we are thrilled to announce our new releases of 2012 Mixed Blacks and 2012 Old Vine Zinfandel. As you may already know, these popular wines sell out quickly, so we suggest stocking your cellar now. Many of the wines included in the February allocation were pre-released or limited in inventory and not available for purchase online. To reorder your favorite club selections, contact our club coordinator at [WineClub@GirardWinery.com](mailto:WineClub@GirardWinery.com) or call 707-921-2898.

Cheers,  
The Girard Club Team

SAVE THE DATE:  
CLUB PICK-UP PARTY  
May 17th, 7-9pm

An after-hours event exclusively for club members. Space is limited, reserve your spot today!  
[WineClub@GirardWinery.com](mailto:WineClub@GirardWinery.com)



Head-pruned vines of the Godward Vineyard in Calistoga. This small block of inter-planted varieties is used to create our ever-popular field blend, the Mixed Blacks.

## FEATURED RECIPE:

### Braised Lamb Shanks with Parsley-Mint Gremolata



#### Ingredients:

- 3 tbsp olive oil
- 6 lamb shanks
- Paprika
- Salt and pepper
- 1 whole head garlic
- 1 large onion, sliced
- 1 large carrot, sliced
- 4 celery stalks, sliced
- 2 cups red wine
- 1 sprig fresh rosemary
- 3 sprigs fresh thyme
- 2 cups chicken or beef stock
- 28 oz can whole tomatoes
- 1 lb mushrooms, stems removed

#### Gremolata:

- ¼ cup finely chopped fresh flat-leaf parsley
- 2 tablespoons finely chopped fresh mint
- 1 tablespoon grated lemon rind
- 1 tablespoon minced garlic

#### Preparation:

1. Preheat oven to 350 degrees. Heat olive oil in a large cast iron pot over medium-high heat. Season lamb shanks with paprika, salt, and pepper. In batches, brown all sides of the shank and set aside. Cut garlic head in half and sauté the halves and vegetables in the cast iron pot for about 5 minutes.
2. When the onions are translucent, add the wine. Deglaze the pan by scraping bits from the bottom, and sauté for another 5-7 minutes. Add herbs, stock, and lamb shanks, then top with the tomatoes and mushrooms. Cover and bake for 3 ½ hours.
3. To prepare gremolata, combine parsley and remaining ingredients. Spoon gremolata over the shanks and dish up over orzo, risotto, or egg noodles. Serve with the Mixed Blacks for a beautifully-balanced pairing.

## MIXED RED & WHITE WINES PREFERENCE

### 2012 MIXED BLACKS, NAPA VALLEY

Aromatics of dark fruit fill the glass with hints of espresso, nutmeg, and vanilla. The palate shows distinguished characteristics of boysenberry and mocha, with a hint of black pepper. This wine is packed with everlasting flavor and has a full life ahead of it.

**Winemaking:** The 2012 vintage is celebrated as a perfectly balanced growing season in Napa Valley. With ideal Spring bud break, steady flowering, and the perfect amount of sunshine and rain, our vines were able to bring exceptional quality and quantity into the cellar.

**Food pairing:** Drink alongside our featured recipe of braised lamb shanks with parsley-mint gremolata.

**Aging potential:** Your patience will be rewarded if you can cellar and wait to enjoy in 2015 through 2023.

**Composition:** A field blend, believed to be Petite Sirah, Zinfandel, Syrah, Grenache, Mourverde, with traces of other red and white varieties.

**Appellation:** Napa Valley    **Alcohol:** 15.2%

**pH:** 3.62                      **TA:** 0.72g /100ml

**Retail:** \$55                      **Club:** \$44



### 2012 OLD VINE ZINFANDEL, NAPA VALLEY

Our popular Old Vine Zinfandel is flourishing with notes of raspberry and cherry, while the palate expresses rich flavors of warm spice and vanilla bean. The spice notes are essential to round out the finish with bright fruit and acidity.

**Winemaking:** This wine was sourced from century old vines at the Godward Vineyard in Calistoga, as well as the Morgan Vineyard and Harris Ridge Vineyard in Napa. Due to the bountiful 2012 harvest, the grapes supplied balanced ripeness and acidity, complemented by intense fruit flavor.

**Food pairing:** Enjoy this Zinfandel with a grilled flank steak with olive and herb sauce.

**Aging Potential:** Drink now through 2020.

**Composition:** 97% Zinfandel, 3% Petite Sirah

**Appellation:** Napa Valley    **Alcohol:** 15%

**pH:** 3.7                         **TA:** 0.66g /100ml

**Retail:** \$28                      **Club:** \$22.40



### 2013 SAUVIGNON BLANC, NAPA VALLEY

Aromatics of stone fruit, lemon zest, and tropical notes are familiar characteristics of this crisp Sauvignon Blanc. On the palate, the refreshing acidity is met with white peach, mango, and a hint of pineapple. Bright acidity intertwines with a subtle richness to create an elegant and delightful finish.

**Winemaking:** 2013 was an exceptional growing season. Springtime frost was held at bay, unable to jeopardize any tender new shoots. Summer temperatures were warm yet mild. Optimal conditions allowed this acidic varietal to flourish from vine to bottle.

**Food pairing:** Try alongside a hazelnut encrusted trout with pomegranate, cauliflower, and brown butter.

**Aging potential:** Drink now through 2015.

**Composition:** 100% Sauvignon Blanc

**Appellation:** Napa Valley    **Alcohol:** 13.9%

**pH:** 3.21                      **TA:** .675g /100ml

**Retail:** \$18                      **Club:** \$14.40

