

# 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.

## CABERNET SAUVIGNON PREFERENCE

### 2010 CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Aromatics of rich blackberry and red fruit precede secondary notes of ground peppercorn, clove, and allspice. On the palate, black raspberries and dusty mocha notes mull with silky tannins.

**Winemaking:** Our 2010 vintage experienced a cooler climate and longer growing season than usual. This provided concentrated flavors and balanced acidity. Sourcing fruit from Diamond Mountain supplies wine with bright fruit flavors and high tannic grip.

**Food pairing:** Prime rib roast spiked with rosemary and garlic and a side of parsnip horseradish mashed potatoes would pair beautifully with this wine.

**Aging potential:** Drink now or cellar through 2022.

**Composition:** 100% Cabernet Sauvignon

**Appellation:** Diamond Mountain, Napa Valley

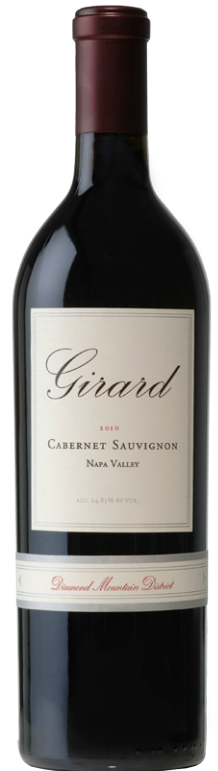
**Alcohol:** 14.85%

**pH:** 3.5

**TA:** 0.735g /100ml

**Retail:** \$75

**Club:** \$60



### 2011 CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Bold aromas of deep black fruit are layered with toasted nutmeg. Notes of kirsch, herb-rubbed roasted meat, and boysenberry preserves are evident on the palate. The elegant tannin structure and bright acidity contribute to a balanced finish. This wine is drinking great when decanted now but will bottle age very nicely for years to come.

**Winemaking:** 2011 was a less ripe vintage overall with cooler than usual late harvest temperatures. Fruit components developed at a slower pace with pronounced acidity developing into a wine with acid structure and integrated fruit and oak character.

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

**Aging potential:** Decant and drink now through 2023.

**Composition:** 100% Cabernet Sauvignon

**Appellation:** Diamond Mountain, Napa Valley

**Alcohol:** 14.4%

**pH:** 8.875

**TA:** 0.68g /100ml

**Retail:** \$75

**Club:** \$60

