



E. GUIGAL

Saint-Joseph Vignes de l'Hospice 2014

Saint-Joseph

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

Guigal's Vignes de l'Hospice comes from the vineyard that gives the Saint-Joseph appellation its name, and is one of the finest sites in the Northern Rhone Valley. This steeply terraced vineyard used to be divided into three, but Guigal now owns majority of this parcel through the purchase of the De Vallouit vineyard and, in 2000, Jean-Luis Grippat vineyard in order to restore perception of Saint-Joseph as an appellation of utmost quality. In fact, Guigal is often asked when they will produce a fourth "LaLa," and their response is that their fourth single vineyard phenomenon of the Northern Rhone is already being produced: the Vignes de l'Hospice.

VINEYARD

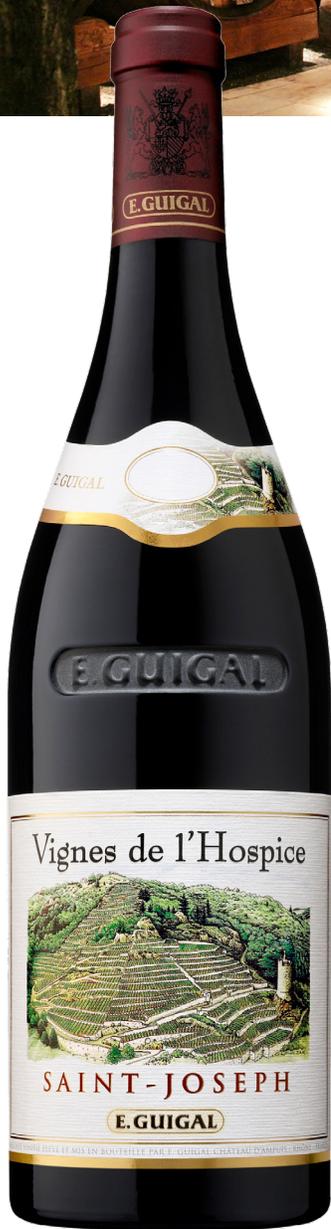
Soils: This wine is sourced from an extremely steep vineyard, planted on slopes of granite with vines averaging 20-80 years old.
Grape Variety: 100% Syrah

WINEMAKING

Fermentation: Guigal vinifies this 100% Syrah wine in the same fashion as their Côte Rôtie crus and Ermitage Ex-Voto, in stainless steel temperature controlled vats with traditional pumpovers.
Aging: 30 months in 100% new oak barrels, clarified by racking only, and bottled unfiltered.

VINTAGE

Climate: 2014 is a great example of how the steep granite hillsides of Saint Joseph, and within them the most exception plot, can withstand weather variations to produce wines with ample fruit. There was trying variation of rain and dry weather, but in the end fruit flies were the major issue in the region, causing very low yields. With a calm end of August through most of September, ripening occurred and the wines have fruit, even a generosity, and an openness.



94

WINE SPECTATOR

"Solid, with an alluring core of lightly steeped plum, anise, blackberry and boysenberry flavors that rolls through, picking up dark tea and warm fruitcake hints along the way. Shows a light echo of apple wood on the finish. Drink now through 2027."