



GIRASOLE

Vineyards

2022 Chardonnay



Our single vineyard chardonnay grapes were hand-harvested in late September 2022 from our home ranch, Redwood Valley Vineyards. The cold fruit was destemmed and transferred to our tank press. The juice was then cold settled and clarified for 48 hours. The fresh, clean juice was then separated from the lees prior to yeast inoculation. The juice was fermented cool at 52-58F. Cold aged on light oak at approximately 50F for 6 months to aid in mouthfeel development and aromatic complexity.

Light straw in color, this wine offers up aromas of lemon-lime, kiwi fruit and Granny Smith apples. An elegant, creamy note lies gently on the additional aromas of vanilla and lightly roasted almonds. A beautiful rich, mouth-filling entry is followed by gentle flavors of citrus and lightly toasted oak.

Alcohol:
14.0 %

pH:
3.42

TA:
.58 grams/100 ml

Varietal Composition:
100% single-vineyard chardonnay

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



Family Owned Since 1955 • Estate Grown • Made with Certified Organic Grapes • Hand Picked • Vegan Friendly

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