

Discovering Pinot Blanc





How To Talk About Girasole Vineyards Pinot Blanc

- There are approx. 425 acres of Pinot Blanc grown in the entire state of CA. The Barra family farms 14.5 of these acres in Mendocino County, CA. This means you're walking in the door with a VERY unique product that can act as a door opener for the rest of the Girasole line up.
- The Pinot Blanc is planted on the Barra's home ranch, Redwood Valley Vineyards, located 825 feet above sea level. It was originally planted in the late 70's as a blending varietal when the Barra family was selling their grapes to other wineries.
- St. George rootstock in Pinole and Redvine soil. Vineyards are CCOF certified (California Certified Organic Farmers)
- Pinot Blanc is part of the Pinot Noir family. It originated in France and is widely planted in the Alsace region. Small amounts of it are grown in OR and CA.
- There are several different styles of Pinot Blanc. The Girasole Vineyards Pinot Blanc is unoaked and fermented in 100% stainless steel. It is a crisp, delicate medium-bodied wine with beautiful tropical notes.
- Food pairing suggestions include light meats (roasted chicken), mild cheeses (fontina), and seafood and pasta with a creamy sauce (shrimp)

Pinot Blanc Sales Tools



GIRASOLE
Vineyards
Pinot Blanc
Bright flavors of soft lemon peel and mandarin orange. This is a vibrant, dry wine with a terrific balance of fruit and crisp acids!

99 92

Low in sulfites / Vegan

Family owned since 1955 / Organically Farmed

SHELF TALKERS
[CLICK HERE](#)



GIRASOLE
Vineyards

2022 Pinot Blanc

There are approximately 425 acres of pinot blanc grown in the state of California. Today, the Barra family farms 14.5 of these acres in the Mendocino County appellation. Located 825 feet above sea level, our pinot blanc was originally planted in the late 70s as a blending varietal when we sold fruit to other wineries.

The certified organic grapes for this single-vineyard wine were hand harvested from our home ranch, Redwood Valley Vineyards in early September 2022. The cold fruit was destemmed and immediately transferred to our tank press. The juice was fermented cold at 50-55F to produce maximum esters and delicate flavors. The wine was then cold aged in stainless steel at 40F for approximately 90 days to retain freshness and fruit character.

White, golden-hued in color with captivating aromas of light honey-suckle, lemon citrus and almond husk. On the palate, bright flavors of soft lemon peel and mandarin orange. The citrusy flavors are soft and elegant, while still delivering a crisp, clean finish. This is a vibrant, dry wine with a terrific balance of fruit, crisp acids and our signature Mendocino minerality.

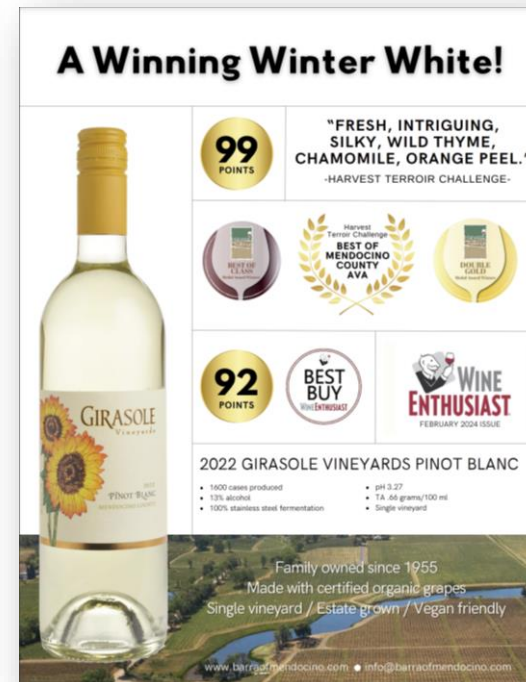
Alcohol: 13.0 %
pH: 3.27
TA: .66 grams/100 ml
Varietal Composition: 100% Pinot Blanc, Single vineyard

Appellation: Mendocino County
Proprietor: Martha Barra
Winemaker: Randy Meyer
Vineyard Manager: Roberto Gonzalez

99 Best of Mendocino County AVA • Best of Class • Double Gold
92 - Best Buy WINE ENTHUSIAST

Family Owned Since 1955 • Estate Grown • Made with Certified Organic Grapes • Hand Picked • Vegan Friendly
707.485.0322 / info@barraofmendocino.com / www.barraofmendocino.com

TECH SHEET
[CLICK HERE](#)



A Winning Winter White!

99 POINTS
"FRESH, INTRIGUING, SILKY, WILD THYME, CHAMOMILE, ORANGE PEEL."
-HARVEST TERROIR CHALLENGE-

92 POINTS
BEST BUY WINE ENTHUSIAST
WINE ENTHUSIAST FEBRUARY 2024 ISSUE

2022 GIRASOLE VINEYARDS PINOT BLANC

- 1600 cases produced
- 13% alcohol
- 100% stainless steel fermentation
- pH 3.27
- TA .66 grams/100 ml
- Single vineyard

Family owned since 1955
Made with certified organic grapes
Single vineyard / Estate grown / Vegan friendly

www.barraofmendocino.com • info@barraofmendocino.com

8.5 X 11 POSTER
[CLICK HERE](#)



Harvest Terroir Challenge
BEST OF MENDOCINO COUNTY AVA

99 POINTS
DOUBLE GOLD Mendocino County

"FRESH, INTRIGUING, SILKY, WILD THYME, CHAMOMILE, ORANGE PEEL."

SOCIAL MEDIA TEMPLATES
[\(email Shelley\)](#)