



GIRASOLE

Vineyards



2023 Rosé

The organically farmed pinot noir and zinfandel grapes for this 2023 rosé were hand-picked from our family's home ranch in Redwood Valley, CA, located at 820 feet in elevation. After being delivered to our winery five miles down the road, the grapes were destemmed and immediately transferred to press where we gently extracted for juice and color. The wine was then cold settled and clarified for 48 hours and then separated from the lees prior to yeast inoculation. A slow fermentation at 50-55F promoted the fresh fruit aromas and crisp flavors. The journey from juice to wine lasted 22 days. Cold aged at 32F for 90 days to retain freshness and fruit character.

On the nose, a fragrant bouquet of wild strawberries, watermelon, and hints of citrus zest. On the palate, juicy raspberries and cranberries intermingle with the subtle spiciness of the zinfandel, creating a vibrant, lively experience. The mouthfeel is elegantly crisp, with a balanced acidity. At only 13% alcohol, this sassy little sipper screams for light summer fare, but can be adored all on its own as well!

Alcohol:
13.0 %

pH:
3.23

TA:
.59 grams /100 ml

Varietal Composition:
60 % pinot noir / 40% zinfandel

Cases Produced:
1400

Single Vineyard:
Redwood Valley Vineyards

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



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

707. 485.0322 / info@barraofmendocino.com /www.barraofmendocino.com