



GIRASOLE

Vineyards

2021 Chardonnay



Our organically farmed chardonnay grapes were hand harvested in the second week of October 2021 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. It was then cold aged on light oak at approximately 50F for 4.5 months to aid in mouthfeel development and aromatic complexity.

This bright, flavorful wine opens with aromas of poached pear, pie spices and warm, crusty bread. On the palate, a creamy entry fills the mouth with vanilla custard and shortbread cookies, which is framed beautifully by just a slight kiss of toasty French oak. Medium bodied with bright citrus flavors. This clean, fruit driven wine is sure to please even the most discriminating palates.

Alcohol:
14.0 %

pH:
3.35

TA:
.62 grams/100 ml

Varietal Composition:
100% chardonnay

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



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

www.girasolevineyards.com