



GIRASOLE

Vineyards

2021 Pinot Noir



Organically grown pinot noir grapes from both our home ranch and our winery site in Redwood Valley, CA were hand harvested in mid September of 2021. The bunches were destemmed into a stainless steel tank for fermentation. The mixture of skins, seeds and juice were cold soaked for 24-48 hours to begin flavor extraction. After a CCOF (California Certified Organic Farmers) approved yeast was added, the must was mixed two times per day to continue extracting color and tannin. These pump-overs help to enhance the aroma and flavor from the pinot noir grape. Once fermentation was complete, the must was delicately pressed and aged on French oak for 7 months.

This wine opens with inviting aromas of strawberry, cherry and clove. Hues of red roses and ruby jewel tones fill the glass. On the palate, this is a soft, fruit-forward wine with plush tannins and flavors of ripe plum and black cherry. Just a touch of new French oak lends texture and helps frame the bright red fruit that radiates from this wine.

Alcohol:
14.5%

pH:
3.70

TA:
.60 grams/100 ml

Varietal Composition:
100% Pinot Noir

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