

of MENDOCINO



The petite sirah grapes for this decadent dessert wine were handpicked in late October, 2015 from specially selected blocks on our hilltop vineyard, Bella Collina, as well as our home ranch, Redwood Valley Vineyards.

Arresting fermentation by adding un-aged grape brandy on top of the fermenting wine allowed us to capture all the beautiful grape sugar flavor and color from the skins. Aged for three years in neutral French oak barrels, this dessert wine is dark, rich and brooding. Aromas of dark chocolate, dried cherries and hints of clove and vanilla. Flavors of rich caramel, raisins, plum, and boysenberry add to the layered finish. Enjoy with dark chocolate, desserts or sipping by the fire.

Alcohol: 18.5%

pH: 3.47

RS: .85 grams/100 ml

TA: .70 grams/100 ml

Aging: 3 years in neutral French oak barrels



Appellation: Mendocino

Proprietor: Martha Barra

Winemaker: Randy Meyer

Vineyard Manager: Roberto Gonzalez

Suggested Retail: \$32

Production: 235 cases

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