

# GIRASOLE

## Vineyards



## 2020 Pinot Blanc

There are approximately 425 acres of pinot blanc grown in the entire 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 wine were hand harvested from our home ranch, Redwood Valley Vineyards, early in the morning of September 25, 2020. 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 90 days to retain freshness and fruit character.

This lovely wine draws you in with colors of straw mixed with yellow hues and flecks of gold. Aromas of ripe tropical fruits, white peach and citrus blossoms greet your senses. Upon taking your first sip, you are rewarded with flavors of fig, apple and orange peel. This is a vibrant dry white wine, with a terrific balance of fruit, crisp acids and our signature Mendocino minerality.

**Alcohol:**  
13.0%

**pH:**  
3.29

**RS:**  
.24 grams/100 ml

**TA:**  
.65 grams/100 ml

**Varietal Composition:**  
100% Pinot Blanc



**Appellation:**  
Mendocino County

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

**Suggested retail price:**  
\$15.00

**Case production:**  
2009

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