

# BARRA

of MENDOCINO



## 2019 ZINFANDEL

Organic grapes from our hillside farmed Bella Collina ranch were hand harvested in mid October 2019. The fruit was gently destemmed to a refrigerated tank for fermentation. After 24 hours of cool soaking, the grapes were inoculated with a winemaker select yeast and alcoholic fermentation began. The must was mixed two times per day to extract color, flavor and tannin. We allowed the fruit to reach 80-82F while fermenting. Once primary fermentation was complete, the must was delicately pressed and stored in tank until malolactic fermentation was completed. The new wine was then racked off its lees to barrels for maturation and aging.

Deep ruby in color with flashes of jewel tones. Aromas of ripe raspberry, cherry and blackberry pie leap out of the glass at you. Your first sip reveals layers of ripe red currant, cherry and spice notes followed by hints of white pepper, cardamom and smoky clove. A touch of new French oak lends texture and weight to the mid-palate, while contributing a hint of sweet vanilla cookie.



**Alcohol:**  
14.8%

**pH:**  
3.52

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

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

**Varietal Composition:**  
89% Zinfandel/ 11% Petite Sirah

**Aging:**  
17 months in 20% new French oak, balance in neutral barrels.  
Coopers: Francois Freres, Taransaud, Marchive

**Appellation:**  
Mendocino

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

**Production:**  
243 cases

**Suggested Retail:**  
\$24



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