

GIRASOLE

Vineyards

2018 Cabernet Sauvignon



Hand harvested from both of our Redwood Valley, CA vineyard locations in mid October, the organically grown grapes for this wine were delivered to our to our winery just a few miles down the road where they were gently destemmed to a refrigerated tank for fermentation. After 48 hours of cool soaking, the grapes were inoculated with a CCOF (California Certified Organic Farmers) certified yeast. The must was mixed two times per day to extract color, flavor and tannin. We allow this fruit to reach 80-82F while fermenting. Once primary fermentation was complete, the must was delicately pressed to remove the skins and seeds. The wine was stored in tank until malolactic fermentation was complete and then racked off its lees and aged on French oak for 10 months.

Deep ruby in color, with aromas of toffee, dried figs and Bing cherries. Flavors of chocolate covered blackberries, currants and mild, toasty oak . Firm tannins provide backbone and structure to this approachable, easy-drinking Cabernet.

Alcohol:
14.5 %

pH:
3.62

RS:
.47 grams/100 ml

TA:
.57 grams/100 ml

Varietal Composition:
75% Cabernet
18% Merlot
7% Zinfandel

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$16.00

Cases produced:
6400



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

www.girasolevineyards.com