

GIRASOLE

Vineyards

2019 Zinfandel

The organic fruit for this 2019 Zinfandel is a “cream of the crop” combination from all three of our vineyard properties, with the majority sourced from our hillside vineyard, Bella Collina (63%), our winery site (27%) and the home ranch in Redwood Valley (10%). Each of our vineyard locations bring a unique component to the wines based on their soils, elevation and microclimates.

Hand harvested in early October, the grapes were delivered to the winery a few miles down the road, and were then gently destemmed to a refrigerated tank for fermentation. After 24 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 allowed the 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.

Medium ruby in color with pale purple hues. On the nose, ripe blackberry, jammy boysenberry and hints of black pepper. On the palate, flavors of dried dark plum, warm caramel and spice. The youthful yet soft tannins are in perfect balance with the smooth oak texture, delivering a long, lasting finish.



Alcohol:
14.8 %

pH:
3.66

RS:
.48 grams/100 ml

TA:
.64 grams/100 ml

Varietal Composition:
100% Zinfandel

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$16.00

Cases produced:
1450



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