

GIRASOLE

Vineyards

2019 Cabernet Sauvignon



Grown on the rolling benchlands of Redwood Valley, CA, the estate grown, organically farmed grapes for this wine were hand-picked throughout the week of October 16, 2019. The grapes were delivered to our winery a mile 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. 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 11 months.

Medium ruby in color, this is a full-bodied wine with deep, complex aromas of cassis, currant, and black plum. On the palate, sweet toasty oak flavors of toffee, caramel and roasted nuts perfectly frame the fruit and spice. The medium to firm tannins provide a lengthy, dense finish. This wine is drinkable upon release but will soften and age gracefully for 3- 5 yrs.

Alcohol:
14.0 %

pH:
3.78

RS:
.35 grams/100 ml

TA:
.56 grams/100 ml

Varietal Composition:
85% Cabernet
10% Merlot
5% Petite

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$16.00

Cases produced:
2500



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

www.girasolevineyards.com