

GIRASOLE

Vineyards



2019 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 2002 vintage debuted our first bottling under our own Girasole Vineyards brand.

The certified organic grapes for this wine were hand harvested from our home ranch, Redwood Valley Vineyards, early in the morning of September 18, 2019. 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. This process takes about three weeks. The wine was then cold aged in stainless steel at 40F for 90 days to retain freshness and fruit character.

Deep straw in color with aromas of lemon curd and fresh cut melon. Crisp nectarine, honeysuckle and wet stone flavors mingle with subtle mineral notes. This lovely wine leaves your palate feeling bright and refreshed.

Alcohol:
13.5 %

pH:
3.29

RS:
.25 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:
2200



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