

# GIRASOLE

## Vineyards

### 2019 Muscat Canelli



All of the grapes for this wine were hand picked on September 19, 2019 from our home ranch, Redwood Valley Vineyards, in Mendocino County. The fruit was destemmed and immediately transferred to our tank press. A prolonged, cold fermentation at 42-48F is employed to produce maximum floral aroma and fruit flavors. At the perfect balance of sugar and alcohol, the fermentation is stopped by super chilling. The rapid temperature drop to 30F inactivates the yeast. Cold aged at 30F for 90 days to retain freshness and fruit character. The wine is stored cold right up to bottling.

Pale straw in color with captivating aromas of fresh honeydew melon, ripe peach and gardenia flower. Flavors of candied fruits and sweet vanilla cream are balanced with a racy and vibrant acidity that complements the naturally occurring grape sugar in this delightful wine.

**Alcohol:**  
12.0 %

**pH:**  
3.24

**RS:**  
3.73 grams/100 ml

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

**Varietal Composition:**  
100% Muscat Cannelli

**Appellation:**  
Mendocino County

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

**Suggested retail price:**  
\$15.00

**Case production:**  
850



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