

GIRASOLE

Vineyards



2019 Pinot Noir

Pinot Noir grapes from three of the Barra family vineyards were hand harvested in mid September of 2019. The bunches were carefully destemmed into a stainless steel tank for fermentation. The mixture of skins, seeds and juice were cold soaked for 24-48 hours to begin flavor extraction. After a CCOF (California Certified Organic Farmers) approved yeast was added, the must was mixed two times per day to continue extracting color and tannin. These pump-overs are critical to enhancing the aroma and flavor from the Pinot Noir grape. Once fermentation is complete, the must was delicately pressed and aged on French oak for 8 months. Delicate handling is important when making Pinot Noir. It is truly a winemaker's wine requiring finesse and imagination.

Medium garnet in color with aromas of dried cranberry, sweetened rhubarb and hints of cinnamon and nutmeg. On the palate flavors of light caramel, red cherries and licorice integrate delicately with the soft tannins and smooth viscosity, leaving you with the perfect balance of fruit and oak.

Alcohol:
14.2%

pH:
3.63

RS:
.50 grams/100 ml

TA:
.60 grams/100 ml

Varietal Composition:
98% Pinot Noir/2% Petite Sirah

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$16.00

Cases produced:
4872



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