

GIRASOLE

Vineyards



2019 Sangiovese

Organic grapes from our home ranch, Redwood Valley Vineyards as well as our hillside vineyard, Bella Collina, were handpicked in mid October and delivered to our winery just a few miles 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. The must was mixed two times per day to extract color, flavor and tannin. We allow the fruit to reach 70-75F while fermenting. This heat (although cooler than Bordeaux grape fermentations) helps build the wine's intensity. 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 garnet in color with subtle ruby hues. Aromas of crisp raspberry and jammy boysenberry mingle with subtle earth and spice notes. Flavors of vanilla and light oak refresh the palate while flashes of ripe, juicy fruit fill the middle palate. On the finish, this is a medium bodied wine that is an incredibly drinkable wine all year long and one that solves any pairing conundrum.

Alcohol:
14.5 %

pH:
3.62

RS:
.49 grams/100 ml

TA:
.57 grams/100 ml

Varietal Composition:
95% Sangiovese / 5% Zinfandel

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$15.00

Cases produced:
1380



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