

GIRASOLE

Vineyards



2020 Girasole Vineyards Sangiovese

Organic grapes from our home ranch, Redwood Valley Vineyards, were handpicked in early 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 9 months.

Vibrant colors of red rose and ruby jewel tones. Aromas of sweet red cherries, wild raspberries and rose petals explode out of the glass. At first sip, the taster is rewarded with flavors of strawberry, plum and cherries. On the midpalate, this wine is framed by soft tannins and lively acidity. A slight touch of oak rounds out the finish but the clean, bright fruit remains the star of the show.

Alcohol:
14.5%

pH:
3.65

RS:
.36 grams/100 ml

TA:
.53 grams/100 ml

Varietal Composition:
96% Sangiovese / 4% Zinfandel

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$15.00

Cases produced:
750



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

www.girasolevineyards.com