

GIRASOLE

Vineyards

2019 Chardonnay



Our Chardonnay grapes were hand harvested in the early morning of October 7, 2019. The cold fruit was destemmed and immediately transferred to our tank press. The juice was then cold settled and clarified for 48 hours. The fresh, clean juice was then separated from the lees prior to yeast inoculation. The juice was fermented cool at 52-58F. Cold aged on light oak at 50F for 4 months to aid in mouthfeel development and aromatic complexity. This wine did not go through malolactic fermentation, thereby preserving acidity and brightness.

Pale yellow in color with inviting aromas of tropical and stone fruits, accompanied by subtle citrus notes. On the palate, this Chardonnay exhibits flavors of creamy vanilla, ripe melon and pear. Its crisp acidity is balanced with a soft texture, followed by a long, smooth finish.

Alcohol:
14.2 %

pH:
3.62

RS:
.49 grams/100 ml

TA:
.57 grams/100 ml

Varietal Composition:
95% Chardonnay / 5% Pinot Blanc

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Suggested retail price:
\$15.00

Cases produced:
4936



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

www.girasolevineyards.com