



GIRASOLE

Vineyards

2023 Chardonnay

Our single vineyard certified organic chardonnay grapes were hand-harvested in late September 2023 from our home ranch, Redwood Valley Vineyards. The cold fruit was destemmed and 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 approximately 50F for 7 months to aid in mouthfeel development and aromatic complexity.

This wine invites you in with enticing aromas of golden apple and luscious ripe pear, accented by hints of white pepper and buttery shortbread cookies. On the palate, vibrant flavors of lemon and succulent pineapple are beautifully complemented by a subtle touch of toasty French oak. The bright, mineral-driven acidity perfectly balances the wine's richness.



Alcohol:
14.0 %

pH:
3.33

TA:
.54 grams/100 ml

Varietal Composition:
100% chardonnay
Single vineyard

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

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"This wine is crisp, lively, with aromas of Yellow apple, nectarine, Lemongrass, and notes of orange blossom honey on the nose. The flavors on the palate are Satsuma orange, apricot, cinnamon, mineral, and a supple finish. Pair with Roasted Halibut"—
Tonya Pitts



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

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