



GIRASOLE

Vineyards

2023 Pinot Noir

Organically farmed pinot noir grapes from our home ranch, Redwood Valley Vineyards, were hand-harvested in mid September of 2023. 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.

This medium garnet-colored wine presents enticing aromas of dried cranberry, sweet rhubarb, and subtle hints of cinnamon and nutmeg. On the palate, flavors of delicate caramel, bright red cherries, and a touch of licorice meld seamlessly with soft tannins and a smooth texture, achieving a harmonious balance of fruit and oak.

Alcohol:
14.5 %

pH:
3.47

TA:
.54 grams/100 ml

Varietal Composition:
100% pinot noir
Single vineyard

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



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"This wine is deep, rich, with aromas of boysenberry, Bing cherry, violets, and notes of toasty oak on the nose. The flavors on the palate are strawberry-cherry coulis, Blood orange peel, dark chocolate shavings, interwoven with clove, and a dry finish."

Tonya Pitts / Wine Enthusiast



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

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