



GIRASOLE

Vineyards

2024 Rosé

The organically farmed zinfandel, sangiovese and pinot noir grapes for this 2024 rosé were hand-picked from both our home ranch in Redwood Valley, CA, as well as our hilltop Bella Collina vineyard located high above the Ukiah valley. After being delivered to our winery five miles down the road, the grapes were destemmed and immediately transferred to press where we gently extracted for juice and color. The wine was then cold settled and clarified for 48 hours and then separated from the lees prior to yeast inoculation. A slow fermentation at 50-55F promoted the fresh fruit aromas and crisp flavors. The journey from juice to wine lasted 25 days. Cold aged at 33F for 90 days to retain freshness and fruit character.

The nose is filled with enticing aromas of fresh strawberries and ripe cherries, complemented by floral notes of rose petals and a touch of citrus zest. Subtle hints of watermelon and herbs add depth to the bouquet. On the palate, this rosé offers a refreshing burst of juicy red fruit flavors, with the Zinfandel adding a touch of spice, the Sangiovese providing a lovely tartness and the Pinot Noir contributing a delicate elegance. The mouthfeel is crisp and lively, with balanced acidity that enhances its food-friendliness. The finish is clean and refreshing, leaving lingering notes of berry and citrus, making this rosé an excellent choice for warm days,

Alcohol:
13.0 %

pH:
3.21

TA:
.60 grams /100 ml

Varietal Composition:
46 % zinfandel / 37% sangiovese
17% pinot noir

Cases Produced:
1400

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



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

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