



# GIRASOLE

Vineyards



## 2022 Pinot Noir

Organically grown pinot noir grapes from our home ranch, Redwood Valley Vineyards (75%), and our winery site (25%) in Redwood Valley, CA were hand harvested in mid September of 2022. The fruit was destemmed into a stainless steel tank for fermentation. The mixture of skins, seeds and juice were cold soaked for 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 help to enhance the aroma and flavor from the pinot noir grape. Once fermentation was complete, the must was delicately pressed and aged on French oak for 6.5 months.

Enticing aromas of strawberries, sandalwood, and fresh raspberries just plucked from the vine. The juicy red fruit flavors are framed by elegant, toasty oak that evolve into a velvety, silky texture on the palate. The highlight of this wine is the bright red fruit flavors followed by the mouthwatering, seductive finish.

**Alcohol:**  
14.5%

**pH:**  
3.70

**TA:**  
.60 grams/100 ml

**Varietal Composition:**  
100% Pinot Noir

**Appellation:**  
Mendocino County

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez



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

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