



GIRASOLE

Vineyards

2022 Sangiovese



The certified organic grapes for this wine were handpicked from our home ranch, Redwood Valley Vineyards, in mid October 2022 and delivered to our winery just a few miles down the road where they were gently destemmed to a refrigerated tank for fermentation. After 48 hours of cool soaking, the grapes were inoculated with a CCOF (California Certified Organic Farmers) certified yeast. The must was mixed two times per day to extract color, flavor and tannin. We allow the fruit to reach 70-75F while fermenting. The wine was then aged on French oak for 8 months.

Light, yet vibrant ruby in color, this Sangiovese offers up aromas of fresh crushed cherries, raspberries and sandalwood spice. Flavors of chocolate dipped cherries, summer plums and mocha notes wash across your palate. Medium to light tannins frame a long, lingering finish.

Alcohol:
14.5 %

pH:
3.51

TA:
.59 grams/100 ml

Varietal Composition:
100% Sangiovese

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

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"This wine is fresh, with aromas of raspberry, watermelon, orange zest, star anise and fresh florals. Flavors on the palate are pomegranate, blood orange and cinnamon honey, swirling into vanilla cream, sweet cigar, simmering spices and a juicy, dry finish. Pair with sweet and sour pork." — **Tonya Pitts**



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

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