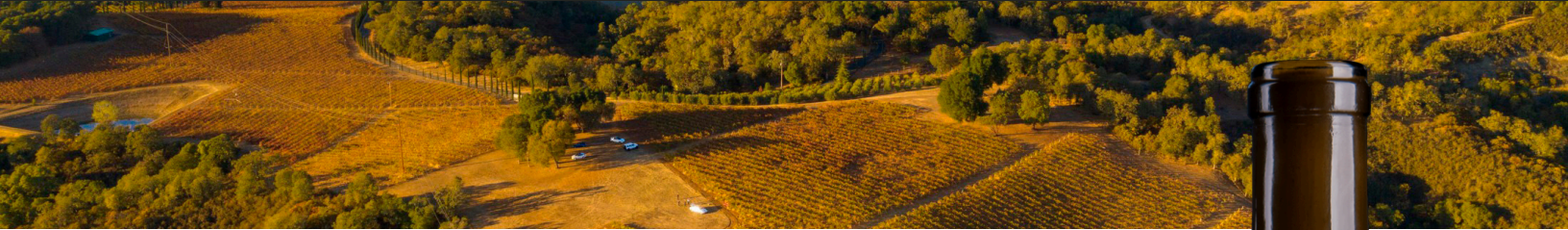




2023 RESERVE ZINFANDEL



ZINFANDEL

TASTING NOTES

Certified organic grapes from our hillside farmed Bella Collina ranch and our home ranch, Redwood Valley Vineyards were hand-harvested in mid October 2023. The fruit was gently destemmed to a refrigerated tank for fermentation. After 24 hours of cool soaking, the grapes were inoculated with a winemaker select yeast and alcoholic fermentation began. The must was mixed two times per day to extract color, flavor and tannin. We allowed the fruit to reach 80-82F while fermenting. Once primary fermentation was complete, the must was delicately pressed and stored in tank until malolactic fermentation was completed. The new wine was then racked off its lees to barrels for maturation and aging.

Aromas of ripe blackberries and juicy plums blend with underlying hints of black pepper, cinnamon, and a touch of clove. Savory nuances of dark chocolate and tobacco intertwine with the ripe fruit flavors, while the petite sirah contributes a structured backbone, adding richness and an appealing tannic grip that balances the wine's fruitiness.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic zinfandel grapes from our home ranch, Redwood Valley Vineyards and certified organic petite sirah from our hilltop Bella Collina vineyards, Ukiah CA

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 591 cases

ALCOHOL: 14.8%

pH: 3.47

RS: .23 grams/100 ml

TA: .64 grams/100 ml

VARIETAL COMPOSITION: 87% zinfandel, 13% petite sirah

AGING: 11 months / 20% new oak (12 French / 8% American), balance in neutral barrels

COOPERS: Radoux, Nadalie

PACKAGING: Bottle weight without cork = 493.19.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane



707.485.0322 | info@barraofmendocino.com
7051 N. State St., Redwood Valley, CA 95470

FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED

