

BARRA

of MENDOCINO



2019 CABERNET SAUVIGNON

The certified organic cabernet fruit for this 2019 wine was hand picked in mid October from our 50 acre winery site in Redwood Valley, CA. After crushing and destemming, the wine was transferred to stainless steel tanks for fermentation. We ferment all reds warm, and allow the fruit to reach 80-82 F. Once primary fermentation was complete, the new wine was separated from the skins and seeds. The wine was stored in tank until malolactic fermentation was complete and then moved to barrel for 19 months in 20% new French oak, 20% one year old and 60% in neutral.

Deep red fruit aromas of ultra-ripe plums and black cherry. Notes of sweet cedar and vanilla leading to bold plum and currant fruit on the palate. Dark cherry fruit is complemented by complex flavors of fennel and sage and the dense, earthy and berry flavors leave a bold impression on the palate. Balanced tannins follow through to a long, lush finish.

Alcohol:
14.5%

pH:
3.80

RS:
.26 grams/100 ml

TA:
.60 grams/100 ml

Aging:
19 months in 20% new French oak, 20% one year old and 60% in neutral (Francois Freres, Taransaud, Seguin Moreau, Marchive).

Varietal composition:
100% Cabernet Sauvignon

Appellation:
Mendocino

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Production:
481 cases

