



BARRA
of MENDOCINO

PINOT NOIR



Hand harvested from our winery vineyard site in Redwood Valley on September 24, 2018, the grapes for this organically farmed Pinot Noir were first de-stemmed (being careful to not crush the delicate berries) and then transferred to tank for fermentation. The wine was cold soaked for 48 hours in order to begin flavor extraction. After the yeast additions, the must was mixed two times per day to continue extracting color and tannin. Once fermentation was complete, the must was delicately pressed and aged in tank before transferring to barrels once primary fermentation was complete.

Pale ruby in color with aromas of dried cranberry, sweetened rhubarb and warm caramel. Alluring flavors of dark vanilla, ripe strawberry, licorice and toffee. On the finish, soft tannins and smooth viscosity show the complex balance of fruit and oak. 98% Pinot Noir / 2% Sangiovese.

Alcohol:
14.5%

pH:
3.65

RS:
.31 grams/100 ml

TA:
.58 grams/100 ml

Aging:
14 months in 20% new French oak with medium+toast. Coopers: Francois Freres, Tonnellerie Radoux, Marchive

Appellation:
Mendocino

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Production:
238 cases



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