

BARRA

of MENDOCINO



2018 ZINFANDEL

Organic grapes from our hillside farmed Bella Collina ranch were hand harvested on October 17, 2018. 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. This heat helps build the wine's intensity. 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.

Medium ruby in color with youthful purple hues. Aromas of ripe wild blackberry, dark toffee and white pepper are followed by flavors of unsweetened chocolate, dried plum, anise and caramel. Youthful, ageable tannins and a round texture on the palate with a rich mouthfeel and a long, lasting finish.



Alcohol:
14.5%

pH:
3.52

RS:
.42 grams/100 ml

TA:
.65 grams/100 ml

Varietal Composition:
91% Zinfandel/ 9% Petite Sirah

Aging:
17 months in 20% new French oak, balance in neutral barrels.
Coopers: Francois Freres, Taransaud, Marchive

Appellation:
Mendocino

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez

Production:
230 cases

Suggested Retail:
\$24



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