

BARRA

of MENDOCINO



2019 PINOT NOIR

All of the Pinot Noir grapes for this wine were hand harvested from our home ranch in Redwood Valley in early October 2019. The fruit was delivered to our winery where it was de-stemmed and then 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.

This lovely Pinot Noir opens with an intriguingly spicy aroma. Lush black cherry notes on the palate follow through, and aging in French oak barrels contribute to a long finish with notes of vanilla and coconut. The tannins are soft, but the rich, full body of this wine enable it to complement even a hearty dish.

Alcohol:
14.5%

pH:
3.44

RS:
.40 grams/100 ml

TA:
.62 grams/100 ml

Varietal composition:
100% Pinot Noir

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

