

BARRA

of MENDOCINO



2020 PINOT NOIR

The organically grown pinot noir grapes for this wine were hand harvested from our 50 acre winery site in Redwood Valley, CA in early October 2020. The fruit was destemmed 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.

Initial aromas of sandalwood spice and cracked white pepper evolve into multiple layers of black cherry, plum, clove, cherry, and vanilla. The first sip explodes with a soft, velvety texture that offers up flavors of a black cherry wrapped around red and black licorice. Drink now for the juicy red and black fruit flavors, but the soft, fuzzy tannins show this wine will continue to evolve with exotic flavors for a long time to come.



Alcohol:
14.5%

pH:
3.62

RS:
.41 grams/100 ml

TA:
.64 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:
293 cases

