



## 2023 RESERVE PINOT NOIR

**90** PTS  
James Suckling

**GOLD**  
San Francisco Chronicle

### TASTING NOTES

Redwood Valley Vineyards, our home ranch originally planted in 1955 and located at 837 feet in elevation, was the source for 100% of this organically farmed 2023 pinot noir. After being hand-harvested, the fruit was delivered to our winery where it was destemmed, crushed and moved to stainless steel tanks where it underwent primary and secondary fermentation. The resulting wine was then racked to barrel where it was aged for 7 months.

Vibrant ruby in color. On the nose, an enchanting bouquet of ripe raspberries, tart cherries, and delicate floral notes. On the palate, it offers a smooth and luscious mouthfeel, with flavors of dark berries and a subtle earthiness. The wine's balanced acidity and soft tannins contribute to a refined, lingering finish.

**APPELLATION:** Mendocino

**SOURCE OF GRAPES:** Estate grown, certified organic grapes from blocks J2, N1 and N2 on home ranch, Redwood Valley Vineyards

**PROPRIETOR:** Martha Barra

**WINEMAKER:** Randy Meyer

**VINEYARD MANAGER:** Roberto Gonzalez

**PRODUCTION:** 900 cases

**ALCOHOL:** 14.50%

**pH:** 3.51

**RS:** .34 grams/100 ml

**TA:** .58 grams/100 ml

**VARIETAL COMPOSITION:** 100% pinot noir

**AGING:** 7 months / 25% new French oak, balance in neutral barrels

**COOPERS:** Radoux, Francois Freres, Tonnellerie 'O, Nadalie, Marchive

**PACKAGING:** Bottle weight without cork = 497.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane



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FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED

