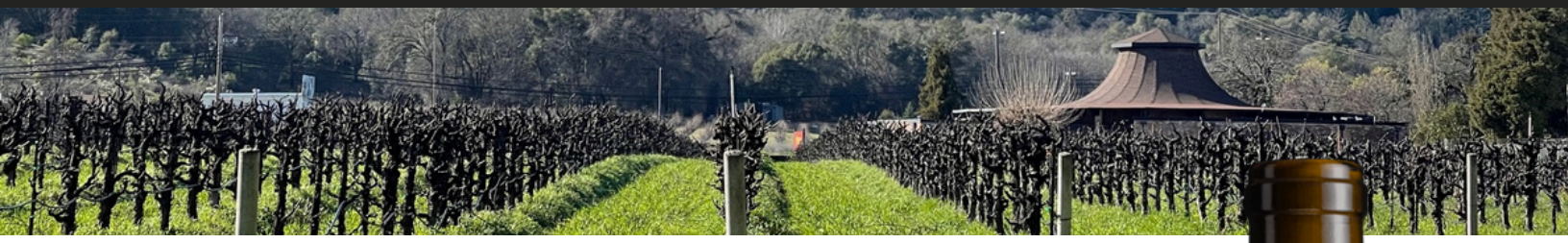
BARRA

2023 RESERVE CABERNET SAUVIGNON



CABERNET SAUVIGNON

TASTING NOTES

The certified organic cabernet sauvignon fruit for this wine was handpicked from both our 50-acre vineyard site located at our winery in Redwood Valley, CA as well as our home ranch, Redwood Valley Vineyards.

After completing primary and secondary fermentation, this wine was gently racked into barrels where it rested for 18 months before final blending. Aged in 32% new French and American oak, balance in neutral barrels.

On the nose, this wine offers a captivating bouquet of sweet vanilla, ripe currants and lush black cherry. Bold notes of cassis and dark plum dominate the palate, complemented by hints of caramel. Subtle traces of dark chocolate provide a layer of complexity and depth. The soft yet plentiful tannins create a harmonious balance, lending structure without overpowering the wine's supple and luxurious character.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic cabernet sauvignon from winery vineyards (85%) in Redwood Valley and home ranch, Redwood Valley Vineyards (15%).

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 500 cases

ALCOHOL: 14.5%

pH: 3.53 / **RS:** .11 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 100% cabernet sauvignon

AGING: 18 months / 32% new French and America oak, balance in neutral barrels

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

PACKAGING: Bottle weight without cork = 493.19.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane

ORGANIC IS NON-GMO & MORE

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

BARRA OF MENDOCINO • FAMILY OWNED • 1955 •