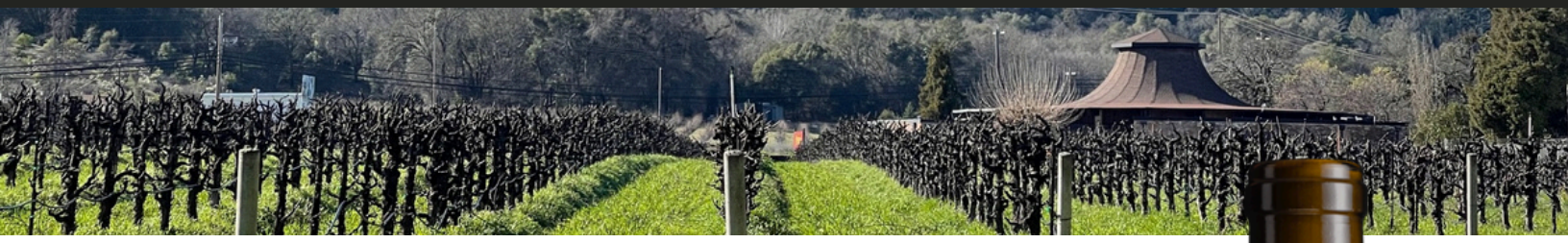
BARRA

2024 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 13 months before final blending. Aged in 19% new French and American oak, balance in neutral barrels.

Aromatically, this wine opens with inviting notes of warm vanilla layered over ripe blackcurrant and juicy black cherry. The palate is rich and expressive, revealing flavors of cassis and dark plum, underscored by a touch of toffee. Nuances of cocoa and baking spice emerge with time, adding dimension and intrigue. Well-integrated tannins provide structure and finesse, supporting a balanced, velvety texture that carries through to a long, elegant finish.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic cabernet sauvignon from winery vineyards (86%) in Redwood Valley and home ranch, Redwood Valley Vineyards (14%).

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 1000 cases

ALCOHOL: 14.5%

pH: 3.65 / **RS:** .11 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 86% cabernet sauvignon / 14% merlot

AGING: 13 months / 19% new French and American oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Nadalie

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

Certified CCOF Organic — ORGANIC IS NON-GMO & MORE

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BARRA OF MENDOCINO • FAMILY OWNED • 1955