BARRA

2024 RESERVE PINOT NOIR

92 PTS / HIDDEN GEM
WINE ENTHUSIAST

91 PTS
JAMES SUCKLING

TASTING NOTES

Redwood Valley Vineyards, our home ranch originally planted in 1955 and located at 837 feet in elevation, was the source for this organically farmed 2024 pinot noir. After being hand-harvested in late September, 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 in 25% new French oak for 7 months.

Delicate pale ruby in color with enticing aromas of dried cranberry, sweetened rhubarb, and warm caramel. On the palate, a compelling blend of dark vanilla, ripe cherries, and subtle notes of licorice. The wine offers a smooth, velvety texture with soft tannins that provide gentle structure. Its balanced acidity and refined viscosity create a lasting, elegant finish.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic grapes from N blocks on home ranch, Redwood Valley Vineyards

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 1500 cases

ALCOHOL: 14.00%

pH: 3.51

RS: .33 grams/100 ml

TA: .56 grams/100 ml

VARIETAL COMPOSITION: 100% pinot noir

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

COOPERS: Radoux, Francois Freres, Nadalie

PACKAGING: Bottle weight without cork = 497.80 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 •