



GIRASOLE

Vineyards

2022 Zinfandel



The certified organic fruit for this 2022 single vineyard zinfandel was hand harvested in early October from our home ranch, Redwood Valley Vineyards. The grapes were delivered to the winery a few miles down the road, and were then gently destemmed to a refrigerated tank for fermentation. After 24 hours of cool soaking, the grapes were inoculated with a CCOF (California Certified Organic Farmers) certified yeast. The must was mixed two times per day to extract color, flavor and tannin. We allowed the fruit to reach 82F while fermenting. Once primary fermentation was complete, the must was delicately pressed to remove the skins and seeds. The wine was stored in tank until malolactic fermentation was complete and then racked off its lees and aged on French oak for 9 months.

Initial notes of ripe raspberry, blackberry, and dark cherry are complemented by subtle hints of black pepper, vanilla, and a touch of smoky oak. On the palate, this zinfandel is full-bodied and robust. The lush fruit flavors of blackberry, plum, and raspberry are at the forefront, followed by layers of spice, including black pepper and a hint of clove. There's a pleasant touch of dark chocolate and espresso, adding depth and complexity.

Alcohol:
14.5 %

Appellation:
Mendocino County

pH:
3.59

Proprietor:
Martha Barra

TA:
.58 grams/100 ml

Winemaker:
Randy Meyer

Varietal Composition:
85% zinfandel
15% petite sirah
Single vineyard

Vineyard Manager:
Roberto Gonzalez

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"This wine is concentrated, with aromas of dark berries, black currant compote, black licorice and dried bay leaf on the nose. The flavors on the palate are red currant preserve, orange pekoe black tea, sarsaparilla and coconut cream, floating into supple tannins with a juicy finish. Pair with barbecued pulled pork." – **Tonya Pitts**



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