



# GIRASOLE

Vineyards

## 2023 Chardonnay

Our single vineyard certified organic chardonnay grapes were hand-harvested in late mid September 2023 from our home ranch, Redwood Valley Vineyards. The cold fruit was destemmed and transferred to our tank press. The juice was then cold settled and clarified for 48 hours. The fresh, clean juice was then separated from the lees prior to yeast inoculation. The juice was fermented cool at 52-58F. Cold aged on light oak at approximately 50F for 7 months to aid in mouthfeel development and aromatic complexity.

This wine invites you in with enticing aromas of golden apple and luscious ripe pear, accented by hints of white pepper and buttery shortbread cookies. On the palate, vibrant flavors of lemon and succulent pineapple are beautifully complemented by a subtle touch of toasty French oak. The bright, mineral-driven acidity perfectly balances the wine's richness.



**Alcohol:**  
14.0 %

**pH:**  
3.33

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

**Varietal Composition:**  
100% chardonnay  
Single vineyard

**Appellation:**  
Mendocino County

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

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Family Owned Since 1955 • Estate Grown • Made with  
Certified Organic Grapes • Hand Picked • Vegan Friendly

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