



GIRASOLE

Vineyards

2023 Pinot Blanc



There are approximately 425 acres of pinot blanc grown in the state of California. The Barra family farms 14.5 of these acres in the Pinnobie and Redvine soils of Redwood Valley, located 825 feet above sea level in the Mendocino County appellation.

The certified organic grapes for this single-vineyard wine were hand harvested in early September 2023. This vintage was met with a cooler than normal growing season, resulting in a wine that delivers some amazingly delicate citrus notes. Our old clone (which we have found lifts mouthfeel and stone fruit characteristics) was artfully blended with our new clone that tends to accentuate the kiwi and citrus flavors. The cold fruit was destemmed and immediately transferred to our tank press. The wine was fermented cold at 50-55F to produce maximum esters and delicate flavors. Extended cold aging in stainless steel at 40F retains freshness and fruit character.

Pale straw in color with delicate greenish highlights, reflecting its youthful vibrancy and freshness. On the nose, this pinot blanc is beautifully aromatic. It opens with enticing notes of fresh pear and white peach, complemented by delicate floral nuances of kiwi and honeysuckle. Subtle hints of citrus zest and a faint touch of wet stone add complexity. This wine boasts a medium body with a silky texture that coats the mouth, yet retains a refreshing and clean finish.

Alcohol:
13.0 %

pH:
3.16

TA:
.61 grams/100 ml

Varietal Composition:
100% Pinot Blanc
Single vineyard

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



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

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