



GIRASOLE

Vineyards

2023 Pinot Noir

Organically farmed pinot noir grapes from our home ranch, Redwood Valley Vineyards, were hand-harvested in mid September of 2023. The bunches were carefully destemmed into a stainless steel tank for fermentation. The mixture of skins, seeds and juice were cold soaked for 24-48 hours to begin flavor extraction. After a CCOF (California Certified Organic Farmers) approved yeast was added, the must was mixed two times per day to continue extracting color and tannin. These pump-overs are critical to enhancing the aroma and flavor from the pinot noir grape. Once fermentation is complete, the must was delicately pressed and aged on French oak for 8 months.

This medium garnet-colored wine presents enticing aromas of dried cranberry, sweet rhubarb, and subtle hints of cinnamon and nutmeg. On the palate, flavors of delicate caramel, bright red cherries, and a touch of licorice meld seamlessly with soft tannins and a smooth texture, achieving a harmonious balance of fruit and oak.



Alcohol:

14.5 %

pH:

3.47

TA:

.54 grams/100 ml

Varietal Composition:

100% pinot noir
Single vineyard

Appellation:

Mendocino County

Proprietor:

Martha Barra

Winemaker:

Randy Meyer

Vineyard Manager:

Roberto Gonzalez

91



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

707. 485.0322 / www.barraofmendocino.com