



GIRASOLE

Vineyards

2021 Cabernet Sauvignon



The estate grown, organically farmed grapes for this wine were hand-harvested from our home ranch (85%) and tasting room (15%) vineyards in mid October 2021. The grapes were delivered to our winery a mile down the road where they were gently destemmed to a refrigerated tank for fermentation. After 48 hours of cool soaking, the grapes were inoculated with a CCOF (California Certified Organic Farmers) certified yeast. We allow this fruit to reach 80-82F 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.

Medium ruby in color, this wine opens with inviting aromas of red cherry, sage and mint. Deep, brooding flavors of chocolate covered blackberries meld with mild toasty oak and graham cracker. The soft and supple tannins make this cabernet a very approachable and easy-to-drink wine.

Alcohol:
14.5 %

pH:
3.75

TA:
.59 grams/100 ml

Varietal Composition:
100% cabernet sauvignon

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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