



2023 RESERVE PINOT NOIR



GOLD

San Francisco Chronicle Wine Competition

TASTING NOTES

Redwood Valley Vineyards, our home ranch originally planted in 1955 and located at 837 feet in elevation, was the source for 100% of this organically farmed 2023 pinot noir. After being hand-harvested, the fruit was delivered to our winery where it was destemmed, crushed and moved to stainless steel tanks where it underwent primary and secondary fermentation. The resulting wine was then racked to barrel where it was aged for 7 months.

Vibrant ruby in color. On the nose, an enchanting bouquet of ripe raspberries, tart cherries, and delicate floral notes. On the palate, it offers a smooth and luscious mouthfeel, with flavors of dark berries and a subtle earthiness. The wine's balanced acidity and soft tannins contribute to a refined, lingering finish.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic grapes from blocks J2, N1 and N2 on home ranch, Redwood Valley Vineyards

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 900 cases

ALCOHOL: 14.50%

pH: 3.51

RS: .34 grams/100 ml

TA: .58 grams/100 ml

VARIETAL COMPOSITION: 100% pinot noir

AGING: 7 months / 25% new French oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Tonnellerie 'O, Nadalie, Marchive

PACKAGING: Bottle weight without cork = 497.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane



707.485.0322 | info@barraofmendocino.com
7051 N. State St., Redwood Valley, CA 95470

FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED

