

GIRASOLE

Vineyards

2017 Pinot Blanc



Appellation:
Mendocino County

pH/TA:
3.33/.57

Alcohol:
13.5 %

Bottled:
May, 2018

UPC Code:
8-18808-00204 -7



Awards:
Gold-Mendocino County
Wine Competition / **90**
points and Best Buy-Wine
Enthusiast

Suggested Retail:
14.00

This new vintage is a beautiful pale lemon yellow, with aromas of lychee fruit, white peach, mandarin orange and zesty lemon marmalade. Its entry is crisp and lively, followed by an ample, medium-bodied mid palate. It finishes with an invigoratingly lively crispness that is at once quenching, while leaving you wanting more! This wine fermented for 22 days at a cool 55 F in 100% stainless steel, and no malolactic fermentation in order to preserve the delicate fruitiness and firm acidity our Pinot Blanc has become known for.



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

www.girasolevineyards.com