



2016 Pinot Blanc

Appellation: Mendocino County

Case Production: 1200

Harvest Brix: 21.5

pH/TA: 3.37/.54

RS: 2.5 g/l 13.5 %

Alcohol:

UPC Code: 8-18808-00204 -7

Bottled: December, 2016

Suggested Retail: 14.00



Our Girasole Pinot Blanc comes straight from the vineyard to you. It is a fresh, lively wine with aromas of ripe green melon, honeysuckle and white peach. We ferment it cool to preserve the lovely fruit, and bottle right after harvest with just a touch of the natural CO2 remaining to give it an additional lift. It's a great expression of the vineyard, and tasting it is the next best thing to being out among the vines on a beautiful spring day.



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

www.girasolevineyards.com