

# GIRASOLE

## Vineyards



## 2019 Pinot Blanc

The grapes for this wine were hand harvested from our home ranch, Redwood Valley Vineyards, early in the morning of September 18, 2019. The cold fruit was destemmed and immediately transferred to our tank press. The juice was fermented cold at 50-55F to produce maximum esters (fruity aromas) and delicate flavors. This process takes about three weeks. The wine was then cold aged in stainless steel at 40F for 90 days to retain freshness and fruit character.

Deep straw in color with aromas of lemon curd and fresh cut melon. Crisp nectarine, honeysuckle and wet stone flavors mingle with subtle mineral notes. This lovely wine leaves your palate feeling bright and refreshed!

**Appellation:**  
Mendocino County

**Alcohol:**  
13.5 %

**Bottled:**  
February, 2020

**Varietal Composition:**  
100% Pinot Blanc



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

[www.girasolevineyards.com](http://www.girasolevineyards.com)