

# GIRASOLE

Vineyards

## 2020 Girasole Vineyards Sangiovese



Organic grapes from our home ranch, Redwood Valley Vineyards, were handpicked in early October and delivered to our winery just a few miles 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. The must was mixed two times per day to extract color, flavor and tannin. We allow the fruit to reach 70-75F while fermenting. This heat helps build the wine's intensity. 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.

Vibrant colors of red rose and ruby jewel tones. Aromas of sweet red cherries, wild raspberries and rose petals explode out of the glass. At first sip, the taster is rewarded with flavors of strawberry, plum and cherries. On the midpalate, this wine is framed by soft tannins and lively acidity. A slight touch of oak rounds out the finish but the clean, bright fruit remains the star of the show.

**Alcohol:**  
14.5%

**pH:**  
3.65

**TA:**  
.53 grams/100 ml

**Varietal Composition:**  
96% Sangiovese / 4% Zinfandel

**Appellation:**  
Mendocino County

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez



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

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