

# GIRASOLE

Vineyards

## 2020 Girasole Vineyards Zinfandel

The organic fruit for this 2020 zinfandel hails from all three of our vineyard properties; our hillside vineyard, Bella Collina (76%), our winery site (13%) and our home ranch, Redwood Valley Vineyards (11%). Each of our vineyard locations brings a unique component to the wine based on their soils, elevation and microclimates.

Hand harvested in mid October, the grapes were delivered to the winery a few miles down the road, and were then gently destemmed to a refrigerated tank for fermentation. After 24 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 allowed the fruit to reach 80-82F while fermenting. 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.

Medium ruby red in color, this wine offers aromas of bruised plum, raspberry, coriander, black pepper and sage. The aromas evolve into mouth watering flavors of black cherry, baked berry pie and chocolate toffee. The complexity of this wine arises from the slight earthen or sage qualities. Velvety soft, well-integrated tannins abound from start to finish.



**Alcohol:**  
14.0 %

**pH:**  
3.55

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

**Varietal Composition:**  
97% Zinfandel / 3% Petite Sirah

**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**

**NON-GMO  
& MORE**

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