



GIRASOLE

Vineyards

2021 Girasole 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. The wine was then aged on French oak for 9 months.

A brilliant violet-tinged color catches your eye as strawberries and fresh Bing cherries waft from the glass. On the palate, this Sangiovese is medium bodied and bright, and boasts intriguing notes of licorice and anise. The tannins are well integrated, and the fresh acidity of this wine makes it a great complement to just about any dish!

Alcohol:
14.0%

pH:
3.55

TA:
.55 grams/100 ml

Varietal Composition:
100% Sangiovese

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