



GIRASOLE

Vineyards

2020 Cabernet Sauvignon



The estate grown, organically farmed grapes for this wine were handpicked from all three of our vineyard properties in mid October 2020. The grapes were delivered to our winery a mile 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. We allow this 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 10 months.

Medium ruby in color, this wine opens with inviting aromas of ripe blackberries, dried cranberry and cracked pepper. On the palate it delivers deep, brooding flavors of chocolate covered blackberries, graham cracker and caramel. Cassis and plum round out the finish, and the soft and supple tannins make this cabernet a very approachable, easy to drink wine.

Alcohol:
14.5 %

pH:
3.80

TA:
.62 grams/100 ml

Varietal Composition:
95% Cabernet Sauvignon
5% 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

www.girasolevineyards.com