

# GIRASOLE

Vineyards

## 2020 Girasole Vineyards Pinot Noir

Pinot noir grapes from our home ranch, Redwood Valley Vineyards, were hand harvested in late September of 2020. The bunches were carefully destemmed into a stainless steel tank for fermentation. The mixture of skins, seeds and juice were cold soaked for 24-48 hours to begin flavor extraction. After a CCOF (California Certified Organic Farmers) approved yeast was added, the must was mixed two times per day to continue extracting color and tannin. These pump-overs are critical to enhancing the aroma and flavor from the pinot noir grape. Once fermentation is complete, the must was delicately pressed and aged on French oak for 9 months.

Medium ruby in color, this wine is brimming with captivating aromas of Queen Anne cherries, fresh cranberry and notes of cola. On the palate, flavors of ripe red fruit preserves, vanilla and a hint of oak. With firm acidity and unassuming tannins, this wine delivers a soft, luscious finish. Incredibly versatile in the pairing department, or as a sipper all by itself.



**Alcohol:**  
14.0%

**pH:**  
3.57

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

**Varietal Composition:**  
89% Pinot Noir/11% Sangiovese

**Appellation:**  
Mendocino County

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

San Francisco Wine Competition  
Dan Berger Wine Competition



**Wine & Spirits 88**



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Certified Organic Grapes ■ Hand Picked ■ Vegan Friendly

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