



GIRASOLE

Vineyards

2021 Pinot Blanc



There are approximately 425 acres of pinot blanc grown in the entire state of California. Today, the Barra family farms 14.5 of these acres in the Mendocino County appellation. Located 825 feet above sea level, our pinot blanc was originally planted in the late 70s as a blending varietal when we sold fruit to other wineries.

The certified organic grapes for this wine were hand harvested from our home ranch, Redwood Valley Vineyards in early September 2021. The cold fruit was destemmed and immediately transferred to our tank press. The juice was fermented cold at 50-55F to produce maximum esters and delicate flavors. The wine was then cold aged in stainless steel at 40F for approximately 85 days to retain freshness and fruit character.

This wine is a beautiful pale lemon yellow, with aromas of lychee fruit, white peach, mandarin orange and zesty lemon marmalade. Its entry is crisp and lively, followed by an ample, medium-bodied mid palate. It finishes with an invigoratingly lively crispness that is at once quenching, while still leaving you wanting more!

Alcohol:
13.0 %

pH:
3.30

TA:
.64 grams/100 ml

Varietal Composition:
100% Pinot Blanc

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



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