



GIRASOLE

Vineyards

2021 Girasole Zinfandel



The organic fruit for this 2021 zinfandel hails from all three of our vineyard properties; our hillside vineyard, Bella Collina (68%), our home ranch, Redwood Valley Vineyards (19%) and our winery site (13%). Each of our vineyard locations brings a unique component to the wine based on their soils, elevation and microclimates.

Hand harvested in early 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 8 months.

Medium to light ruby in color with vibrant aromas of raspberry, black plum and vanilla. A medium-bodied wine with rich, yet delicate flavors of red currants, white pepper and fresh crushed cherries. This wine has finesse and power and its supple, moderate tannins add length and polish to the soft, seductive finish.

Alcohol:
14.0 %

pH:
3.60

TA:
.56 grams/100 ml

Varietal Composition:
87% Zinfandel / 13% Petite Sirah

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



**NON-GMO
& MORE**

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

www.girasolevineyards.com