



GIRASOLE

Vineyards

2022 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 2022. 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 90 days to retain freshness and fruit character.

White, golden-hued in color with captivating aromas of light honey-suckle, lemon citrus and almond husk. On the palate, bright flavors of soft lemon peel and mandarin orange. The citrusy flavors are soft and elegant, while still delivering a crisp, clean finish. This is a vibrant, dry wine with a terrific balance of fruit, crisp acids and our signature Mendocino minerality.

Alcohol:
13.0 %

pH:
3.27

TA:
.66 grams/100 ml

Varietal Composition:
100% Pinot Blanc
Single vineyard

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