

# GIRASOLE

## Vineyards

### 2020 Girasole Vineyards Chardonnay



Our chardonnay grapes were hand harvested in early October 2020. The cold fruit was destemmed and transferred to our tank press. The juice was then cold settled and clarified for 48 hours. The fresh, clean juice was then separated from the lees prior to yeast inoculation. The juice was fermented cool at 52-58F. Cold aged on light oak at approximately 50F for 5 months to aid in mouthfeel development and aromatic complexity.

Pale yellow in color, this bright and sunny chardonnay presents aromas of lemon verbena, peach, white nectarine and baked pear. It is crisp and refreshing, with flavors of citrus and lime zest and ripe honeydew melon. Its long, clean lychee fruit finish is both quenching and delightfully zesty. Fermentation was 100% stainless steel, with just a hint of barrel aged chardonnay in the final blend to add richness and complexity to the finish. The wine did not go through malolactic fermentation, thereby preserving its brisk and refreshing acidity.

**Alcohol:**  
14.0 %

**pH:**  
3.40

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

**Varietal Composition:**  
90% Chardonnay / 10% Pinot Blanc

**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**

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