



SARACINA

ATREA "OLD SOUL RED" 2017

BACKGROUND

Saracina is located along the Upper Russian River in northern California's wine country. The 400-acre ranch which includes a winery and sustainably farmed vineyards, is also home to a 140-year-old olive trees, vegetable gardens, beehives, and local birds and wildlife. The handcrafted, limited production Saracina wines reflect a conscious sense of this beautiful place in Mendocino County. Founded by husband and wife team John Fetzer and Patty Rock in 2001, Saracina has always been defined by a strong sense of family. In 2018, Marc Taub took on stewardship of Saracina, upholding the spirit of family ownership that has defined this iconic Mendocino County winery since inception.

APPELLATION

Mendocino County, California

VARIETAL COMPOSITION

38% Zinfandel, 36% Petite Sirah, 22% Malbec, 4% Syrah

TERROIR & VINTAGE NOTES

The harvest of 2017 was a winemaker's dream, following replenishing, drought-ending rains and a long and even growing season. Picking began on September 6 at our estate Pick and Shovel Zinfandel block and adjacent hillside Petite Sirah block. We moved into our estate Syrah vineyard on the morning of September 12th, and we concluded picking with our estate Skid Row Malbec on September 17.

WINEMAKING

The grapes were picked at full maturity, de-stemmed and gently transferred into fermenters with almost 100% whole berries. They soaked at a cool temperature for four to seven days, at which point native yeast fermentation began. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in both Burgundian and American four-year-seasoned oak (5% new) for 18 months, which included five months of native malolactic fermentation. The blend was assembled and bottled in June of 2019.

TASTING NOTES

Inky purple in color with notes of blackberry cobbler and mocha on the nose. The palate is rich and dense, with ripe tannins that wrap around the core of the fruit and lend to a long, juicy finish. The hallmark of a successful blend is its versatility. This wine would be equally at home on a Wednesday night served with carne asada tacos as it would be on a Saturday evening with a sophisticated mixed grill and roasted root vegetables.

WINEMAKER

Alex MacGregor

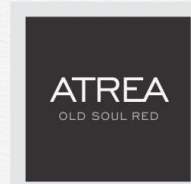
TECHNICAL DATA

Acidity
6.4 g/L - pH: 3.73

Alcohol
14.9%



SARACINA
MENDOCINO



90 WINE SPECTATOR
POINTS June 2020



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections