



SARACINA

SAUVIGNON BLANC MENDOCINO COUNTY 2018

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 orchards, vegetable gardens, bee hives, and all manner of bird and wild animal life. 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

100% Sauvignon Blanc

TERROIR & VINTAGE NOTES

The grapes were sourced from two vineyards, both organically farmed: Atea Ranch is planted to Sauvignon Musque, which grapes add subtle melon notes and backbone to the blend. The dry-farmed Lolonis Vineyard, planted in 1945 and recognized as the oldest Sauvignon Blanc in California, provides minerality and austerity for this rendition of Sauvignon Blanc.

2017 marked the end of a four-year drought, bringing epic rains to Northern California in the winter and early spring months. While a very warm summer accelerated the growing season for much of Northern California wine country, these dry farmed vineyards seem to work on their own terms, and ripening was slow and steady at both Atea and Lolonis. Grapes were harvested on August 30 and September 16 respectively.

WINEMAKING

The grapes were hand-picked, whole-cluster pressed, and barrel fermented with native yeast in neutral Burgundian barrels. The wine did not undergo malolactic fermentation. Acid levels were brilliantly elevated, and the concentrated berries produced excellent fruit intensity and weight. The juice remained on the lees, with bi-weekly batonnage, for two months.

TASTING NOTES

Juicy and snappy, the wine opens with barely ripe Anjou pear and lemongrass notes. The palate is invigorating and fresh, with clean acidity that weaves in and out. A risotto with early peas and smoked salmon and any dish with a vibrant pesto would pair perfectly.

WINEMAKER

Alex MacGregor

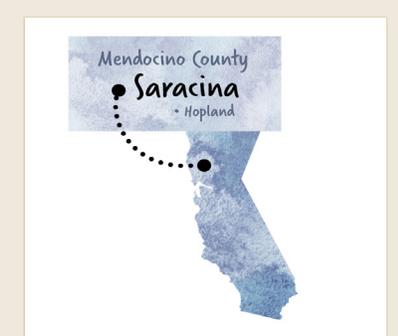
TECHNICAL DATA

Acidity
7.7 g/L - pH: 3.10

Alcohol
13.2%



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