



SARACINA

UNOAKED CHARDONNAY

MENDOCINO COUNTY 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

97% Chardonnay, 3% Viognier

TERROIR & VINTAGE NOTES

The older vine blocks that comprised the original Fetzer Sundial Chardonnay are ideally suited to our modern Saracina version of that classic. We continue to source from those Fetzer family blocks of 30+ year-old vines. The Viognier hails from an original family planting on the east bank of the Russian River. All of the sites are in the vanguard of true sustainability, having been certified by the California Sustainable Winegrowing Alliance.

2017 marked the end of a four-year drought, bringing epic rains to Northern California, all of which occurred in the winter and early spring months. For most growers, the warm summer put the growing season in "overdrive," however, older vine blocks seem to grow on their own terms: ripening was slow and steady at all three vineyards. Chardonnay was harvested on August 31st and the Viognier on September 14th.

WINEMAKING

In tribute to the venerable history of chosen Chardonnay sites, the fruit was whole cluster pressed, settled, and fermented to dryness entirely in stainless steel. Malolactic fermentation was inhibited to keep the wine fresh and bright. The wine remained on primary lees for just less than two months prior to blending to retain the pure expression of fruit.

TASTING NOTES

This wine offers aromas of Bartlett pear, nectarine and a crisp, snappy note. The palate shows stone fruit and ripe citrus flavors that are light and lively, unhampered by overbearing oak or malolactic influence. Pair this versatile wine with simple steamed fish with pesto or with grilled chicken paillards with olive oil and fresh summer herbs.

WINEMAKER

Alex MacGregor

TECHNICAL DATA

Acidity
6.5 g/L - pH: 3.61

Alcohol
13.2%



SARACINA
MENDOCINO



91 WINE ENTHUSIAST
POINTS December 2018



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