



SARACINA

UNOAKED CHARDONNAY

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 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

98% Chardonnay, 2% 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 old 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.

The growing season of 2018 began evenly, with no major hiccups until a minor rain event on October 1st. Rather than a hindrance, this slowed ripening at the home ranch and helped bring the acidity perfectly in line with flavors. Harvest began on September 5th with Block C, and the more moderate Block A occurred on September 8th.

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 Unoaked Chardonnay offers aromas of Anjou pear, nectarine and a crisp, sappy note. The palate shows stone fruit and ripe citrus flavors that are light and lively, unhampered by overbearing oak or malolactic influence.

This is a pure expression of Chardonnay, a ray of sunshine that carries itself admirably without weight. Pair this versatile wine with simple steamed fish with fresh summer herbs, or move to the grill and serve it with chicken paillards with a snappy romesco.

WINEMAKER

Alex MacGregor

TECHNICAL DATA

Acidity
6.5 g/L - pH: 3.61

Alcohol
13.2%



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