



# SARACINA

## SKID ROW MALBEC 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.

### APELLATION

Mendocino County, California

### VARIETAL COMPOSITION

100% Malbec

### TERROIR & VINTAGE NOTES

Planted in 1999 and farmed organically from the outset, Skid Row Vineyard is the westernmost block on the Saracina Ranch, marked by black clay and gravelly soils at the base of the foothills. The plant material is the original Bordeaux clone 4. It is significant not for what it produces, but for what it doesn't. It is the lowest-yielding commercial Malbec clone available, and on the property typical yields are one and a half tons per acre. It produces concentrated fruit without the need to pick at ultra-high sugars. The vineyard was named "Skid Row" for the tracks carved into the surrounding hillsides in the late 19th and early 20th centuries by donkeys dragging logs down to the vineyard site, where they were collected to fire the furnaces for hop barns in the course of making beer.

### WINEMAKING

The grapes were harvested by hand, destemmed and gently fed into the fermenter with 50% whole berries. Native yeast fermentation began in earnest seven days later and was managed with two aerative pumpovers per day until dryness. The wine was drained directly to Taransaud barrels, 10% of which were new. Native malolactic fermentation was complete by early January. The wine rested on light lees for 18 months and was then lightly fined and bottled on August 27, 2019.

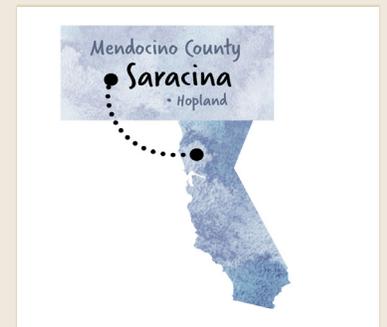
### TASTING NOTES

Medium garnet colored, the nose on this wine reveals an enticing array of black raspberry, plum, earth and tamari notes. The palate is layered and savory, with sweet, supple tannins framing an elegant, deep, well balanced Malbec crafted for immediate enjoyment and structured enough to ensure mid term ageability.

The wine would perfect pair with a variety of meat dishes and a bean/sausage stew in particular.



WHERE RUGGED BEAUTY,  
RESPECT FOR THE LAND AND  
INNATE CURIOSITY GIVE RISE  
TO WINES THAT ARE DISTINCTLY  
MENDOCINO COUNTY.



### WINEMAKER

Alex MacGregor

### TECHNICAL DATA

Alcohol  
13.5%



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