

WINEMAKER

Alex MacGregor

TECHNICAL DATA

TA: 7.1 g/L

pH: 3.12

Alcohol

13.2%

SARACINA

SAUVIGNON BLANC MENDOCINO COUNTY 2020



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.

APPFILATION

Mendocino County, California

VARIETAL COMPOSITION

100% Sauvignon Blanc

TERROIR & VINTAGE NOTES

This is made from two vineyard sites: Lolonis and Chevalier vineyards, both Certified Organic. The dry-farmed Lolonis vineyard has some of the oldest Sauvignon Blanc vines in the country, planted in 1942 on Yokayo series (alluvial loam) soils. The clonal material hails from the finest chateau in Sauternes. The Chevalier vineyard has alluvial soils planted on a bench with a small component of the aromatic Sauvignon Musque.

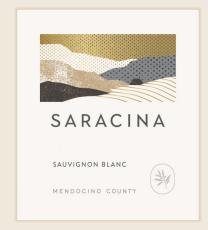
The growing season of 2020 began evenly, with no major issues. Low precipitation during the previous winter and spring led to below average cluster weights and yields, thus superior concentration and flavors. Harvest began on September 2nd with Lolonis, and Chevalier followed less than one week later.

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, this opens with oyster shell, wet stone and lime notes. The palate is invigorating and fresh like spring, with clean acidity that weaves in and out and leaves you wanting more. Risotto with asparagus would be a lovely pairing. Of course, anything on the half shell would also be a knockout.



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











