



# SARACINA

## UNOAKED CHARDONNAY

### 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.

#### APPELLATION

Mendocino County, California

#### VARIETAL COMPOSITION

100% Chardonnay

#### TERROIR & VINTAGE NOTES

The grapes come entirely from the Saracina ranch. The vines are 40 years old, clone 4, and are planted on soils influenced by the Russian River. The older vine blocks that comprised the original Sundial Chardonnay are ideally suited for the modern Saracina version of that classic. All of the blocks are on the vanguard of true sustainability, having been some of the first in the state to be certified by the California Sustainable Winegrowing Alliance.

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 August 25, 2020 with Block C, and the more moderate A Block was brought in less than one week later.

#### WINEMAKING

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 less than three months prior to blending to retain the pure expression of fruit.

#### TASTING NOTES

The 2020 Unoaked Chardonnay offers aromas of Anjou 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. 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  
6.6 g/L - pH: 3.60

Alcohol  
13.2%



SARACINA  
M E N D O C I N O



SARACINA

UNOAKED CHARDONNAY  
ESTATE GROWN  
MENDOCINO COUNTY



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



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