

BACKGROUND

2021

SARACINA

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.

SAUVIGNON BLANC MENDOCINO COUNTY

APPFILATION

Mendocino County, California

VARIETAL COMPOSITION

100% Sauvignon Blanc

TERROIR & VINTAGE NOTES

The grapes were sourced from three vineyards, all organically farmed. The dry-farmed Lolonis Vineyard, planted in 1942 and recognized as the oldest Sauvignon Blanc vineyard in California, provides minerality and austerity in this rendition of Sauvignon Blanc. Chevalier Home Ranch, also in Redwood Valley, is equally austere with a briny component that adds complexity and nuance, with a dollop of Sauvignon Musqué lending a lovely perfume note. McFadden Farms in Potter Valley provides more sauvage, old vine character and nuance.

The growing season was marked by very low precipitation, with the lowest yields and cluster weights ever recorded. The trade-off, concentration of fruit, was simply astounding. Harvest began at Chevalier on August 30th and wrapped up with McFadden on September 7th.

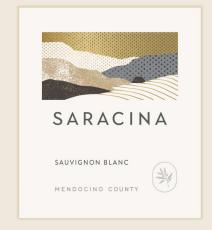
WINFMAKING

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 tiny berries produced excellent fruit intensity and above average weight. The wine remained on the lees for four months with none of the typical batonnage.

TASTING NOTES

Juicy, bold and concentrated, this opens with ultra-green apple, oyster shell, wet stone and lime notes. The palate is spry and fresh like spring, with clean acidity that weaves in and out and leaves you wanting more.





WINE SPECTATOR POINTS

90 PTS WINE ENTHUSIAST 11/22





TA: 7.1 g/L pH: 3.16

WINEMAKER

Alex MacGregor

Alcohol 13.5%









