



SARACINA ZINFANDEL 2007

Vintage Information

Mendocino County 2007
Production of 141 cases

Bottling Date

August 13, 2009

Release Date

October 1, 2009

Varietal Composition

100% Zinfandel

Technical Data

15.8% alcohol by volume
0.53 gm/100 ml titratable acidity
pH 3.83

Vineyards

The Sawyer Vineyard is a hilltop vineyard above the Ukiah Valley looking down over Lake Mendocino. Though only 12 years old, it was planted to mimic the old-vine vineyards of Dry Creek Valley. It is farmed organically with wide spacing, head-pruned vines, dry-farmed with a venerable Dry Creek Valley clonal selection on St. George rootstock. The soil is an ideal deep benchland red loam.

Harvest

2007 was an ideal harvest with no heat speaks and even maturation. Lack of winter rains, mild spring and summer and moderate September temperatures created an ideal growing season. Low-ground moisture and smaller berry size with a perfect juice-to-skin ratio. A cold snap in mid-September allowed slow sugar accumulation, and the skins matured beautifully.

Winemaking and Cooperage

The grapes were harvested by hand, de-stemmed and gently crushed into a closed top tank. Native yeast fermentation began seven days later. Post-fermentation extended maceration with heat for one week. Free-run juice was then drained directly into Taransaud barrels, 50% of which were new. Native malolactic fermentation was complete by March 27, 2009. The wine was racked just three weeks prior to bottling. We bottled unfiltered on August 13, 2009.

Winemaker Alex MacGregor

Consulting Winemaker David Ramey

Winemaker's Comments

Highly concentrated, our 2007 Zinfandel is deep on blackberry fruit with sweet soil and spice notes. The palate is balanced and supple with a layered richness and enough tannin to ensure even more sophistication in years to come.