



## **SARACINA SAUVIGNON BLANC 2008**

### **Vintage Information**

Mendocino County 2008  
Production of 822 cases

### **Varietal Composition**

100% Sauvignon Blanc

### **Bottling Date**

December 17, 2010

### **Technical Data**

14.2% alcohol by volume  
0.74 g/100 ml titratable acidity  
pH 3.22

### **Release Date**

March 15, 2010

### **Vineyards**

The grapes were sourced from three highly individualistic, 100% organically farmed Mendocino County vineyards representing the best of the appellation: Our cool climate Kathleen's Vineyard, planted 45 years ago at the home ranch in Redwood Valley by Owner John Fetzer, produces grapes with high natural acidity and intense minerality; a nearby vineyard in the benchlands yields grapes with stone fruit overtones; and a Potter Valley vineyard provides a small amount of Sauvignon Musque, which lends a subtle honey and melon component to the nose.

### **Harvest**

Harvest 2008 was marked by the most severe frost in 50 years, culminating in a low of 23 degrees Fahrenheit on April 20. As a result, the crop size was dramatically reduced. Our own Kathleen's Vineyard was less than 25% of its normal crop. That said, the rest of the season was perfect, producing intense evenly ripened fruit with fabulous natural acidity. Harvest moved quickly, beginning on September 8 and ending on September 15.

### **Winemaking and Cooperage**

The grapes were hand-picked, whole cluster pressed, and barrel fermented with native yeast, two-thirds in used Burgundian barrels and one-third in small stainless steel barrels. The wine did not undergo malolactic fermentation. With Loire-like natural acidity, we chose to extend lees contact an additional five months with monthly batonnage. This extensive time on lees brought the wine into brilliant focus.

### **Winemaker Alex MacGregor**

**Consulting Winemaker David Ramey**

### **Winemaker's Comments**

Our 2008 Sauvignon Blanc exhibits aromas of pink grapefruit, musk melon, white peach and lime. The palate is a pure expression of freshness and flinty minerality with vibrant acidity and great length and concentration--the net result of a thin crop, superb growing season and informed winemaking.