



SARACINA UNOAKED CHARDONNAY MENDOCINO COUNTY 2012

Vintage Information

Mendocino County 2012
Production of 1200 cases

Varietal Composition

96% Chardonnay, 4% Viognier

Bottling Date

February 8, 2013

Technical Data

13.2% alcohol by volume
6.5 gm/L titratable acidity
pH 3.67

Release Date

February 25, 2013

Press: *Wine Enthusiast*, October 2013, 90 points

Vineyards

The Chardonnay hails from our CCOF-certified-organic, estate vineyard, located just a stone's throw from the Russian River, which runs the length of the property. These same vines provided grapes for the original Sundial Chardonnay, which was the first unoaked, no malolactic Chardonnay ever produced in California. The vineyard celebrates its thirty-second birthday this year. The "splash" of Viognier, added for a floral spice note, was sourced from a nearby organically farmed vineyard.

Harvest

The harvest of 2012 was certainly a winemaker's dream, the best in recent memory. The season was marked by an early bud break, more than adequate winter/spring rainfall, and an incredibly even growing season. We harvested on September 26, with perfect, pure Chardonnay flavor development at ideal brix and acid levels.

Winemaking and Cooperage

To acknowledge the history of the Chardonnay site, the fruit was pressed, settled, and fermented to dryness entirely in stainless steel. Malolactic fermentation was inhibited to keep the wine fresh and bright.

Winemaker Alex MacGregor's Comments

Fresh Asian pear, granny smith apple and pineapple notes soar from the glass. The hint of viognier adds vibrancy and an orange blossom note to the nose. The palate shows medium weight, without the influence of wood to make things too ponderous. Save an oak tree and drink a glass of our Unoaked Chardonnay. This is a pure, fresh expression of Chardonnay, meant to be enjoyed on its own or as the centerpiece of a meal with family and friends.