



SARACINA MALBEC MENDOCINO COUNTY SKID ROW VINEYARD 2012

Vintage & Appellation

Mendocino County Skid Row Vineyard 2012
Production of 460 cases

Varietal Composition

100% Malbec

Bottling Date

August 20, 2014

Technical Data

13.9 % alcohol by volume
0.58 gm/100 ml titratable acidity pH 3.84

Release Date

March 15, 2015

Vineyards

Planted in 1999 and farmed organically from the outset, Skid Row Vineyard is the westernmost block on the Saracina Ranch, marked by black clay and gravelly soils at the base of the foothills. The plant material is the original Bordeaux clone 4. It is significant not for what it produces, but for what it doesn't. It is the lowest-yielding commercial Malbec clone available, and on our property typical yields are one and a half tons per acre. It produces concentrated fruit without the need to pick at ultra-high sugars.

The vineyard was named "Skid Row" for the tracks carved into the surrounding hillsides in the late 19th and early 20th centuries by donkeys dragging logs down to the vineyard site, where they were collected to burn hops in the making of beer.

Harvest

Truly the best vintage in recent memory, 2012 was a winemaker's dream. The season was even and long, with none of the early rains that plagued 2011. Warmth extended into the fall, allowing for full physiological ripeness with mature tannins. We harvested on the morning of October 10, with an average brix of 23.8.

Winemaking and Cooperage

The grapes were harvested by hand, destemmed and gently fed into the fermenter with 50% whole berries. Native yeast fermentation began in earnest eight days later and was managed with two aerative pumpovers per day until dryness. The wine was drained directly to Taransaud barrels, 25% of which were new. Native malolactic fermentation was complete by early January. The wine rested on light lees for 17 months and was then lightly fined and bottled unfiltered on August 20, 2014.

Winemaker Alex MacGregor's Comments

Black garnet colored, the nose on this wine reveals notes of blueberry, cassis, plum sauce and restrained oak. The palate is polished and layered, with moderate, soft tannins. The wine finishes elegantly, a rich, well balanced Malbec crafted for immediate enjoyment but structured enough to ensure mid-term ageability. Pair it with any grilled fare, from marinated portabellas to flank steak.