



SARACINA PICK AND SHOVEL ZINFANDEL 2012

Vintage Information

Mendocino County 2012
Production of 303 cases

Bottling Date

June 20, 2014

Release Date

July 7, 2014

Varietal Composition

92% Zinfandel, 8% Petite Sirah

Technical Data

14.9% alcohol by volume
0.56 gm/100 ml titratable acidity
pH 3.61

Vineyards

We sourced our 2012 Pick and Shovel Zinfandel from three distinct vineyards: our steep, organically farmed estate Zinfandel block, planted atop our wine caves in rocky soil with the DuPratt clone, on St. George rootstock; Sawyer Vineyard Zinfandel, planted with a venerable Dry Creek clone on St. George rootstock, head-pruned and minimally irrigated, on a high bench overlooking Lake Mendocino; and the Petite Sirah, which hails from the dry-farmed Niemi Vineyard in Redwood Valley, where the soil is deep red loam.

2012 Harvest

The best vintage in recent memory, 2012 was a winemaker's dream, with adequate rainfall, and a long and even growing season. Harvest began on October 4 at Niemi where we picked intense, tiny black Petite Sirah clusters. We harvested the Sawyer Vineyard on October 9, and ended with our own Pick and Shovel Vineyard on October 12. The yields on our estate block were just over two tons per acre, which made for rich, black fruit.

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 followed for one week. Free-run juice was then drained directly into Taransaud barrels, 33% of which were new. Native malolactic fermentation was complete by March, 2013. The wine was racked just two weeks prior to bottling. We bottled unfiltered on June 20, 2014.

Winemaker Alex MacGregor

Winemaker's Comments

Vibrant ruby in color, our 2012 Zinfandel is deep on dusty raspberry and black cherry fruit with black tea leaf, cocoa and mineral notes. The palate is balanced and supple with a layered richness and enough tannin to ensure even more sophistication in years to come.