



SARACINA UNOAKED CHARDONNAY MENDOCINO COUNTY 2013

Vintage & Appellation

Mendocino County 2013
Production of 1722 cases

Varietal Composition

96% Chardonnay, 4% Viognier

Bottling Date

February 7, 2014

Technical Data

13.2% alcohol by volume
6.2 gm/L titratable acidity
pH 3.53

Release Date

February 15, 2014

Vineyards

We have learned that the older, organically farmed blocks that comprised the original Fetzer Sundial Chardonnay are ideally suited to our modern Saracina version of a classic, and we continue to source those Fetzer family blocks of 30+ year-old vines. Additionally, in 2013, we couldn't resist the inclusion of some old Chardonnay vines, planted in 1945, from the nearby Lolonis Vineyard, adding even more pedigree to the mix.

Harvest

Great things must come in twos because 2013 was as ideal a harvest as the picture-perfect 2012 harvest. The majority of the rains came early, and spring was one of the driest on record. We anticipated a very early harvest, but as in European fashion, a cool September slowed things down substantially. We harvested just one week earlier than in 2012 with a perfect balance of sugar, acidity, and stone fruit flavors.

Winemaking and Cooperage

In tribute to the venerable history of our chosen Chardonnay sites, the fruit was whole cluster pressed, settled, and fermented to dryness entirely in stainless steel. Malolactic fermentation was inhibited to keep the wine fresh and bright.

Winemaker Alex MacGregor

Winemaker's Comments

Pale straw in color, our 2013 Chardonnay offers snappy aromas of barely ripe Gravenstein apples, Bosc pears, and a nectarine note. The palate is all beautifully naked Chardonnay, with pure fruit character and bright acidity unadorned by oak or malolactic influences. In the winter months, perhaps pair this fun wine with an onion tart or slide into summer pairing it with simple chicken skewers or halibut with a grilled peach salsa on the side.