



## **SARACINA SAUVIGNON BLANC MENDOCINO COUNTY 2013**

### **Vintage & Appellation**

Mendocino County 2013  
Production of 820 cases

### **Varietal Composition**

100% Sauvignon Blanc

### **Bottling Date**

April 25, 2014

### **Technical Data**

13.6% alcohol by volume  
0.73 g/100 ml titratable acidity  
pH 3.18

### **Release Date**

May 5, 2014

### **Vineyards**

The grapes were sourced from two vineyards, both owned and organically farmed by Saracina Vineyards. The first, in Redwood Valley, is the original Kathleen's Vineyard, which John Fetzer planted 51 years ago when he was in high school. The block yields fruit with high natural acidity, stone fruit overtones, and a minerality that only old vines and dry farming can produce. The second vineyard is a younger planting of Sauvignon Musque at our Atrea Ranch. The Musque adds subtle honey and melon notes to the blend.

### **Harvest**

The harvest of 2013 could not have been better for white grapes in Mendocino County. The even growing season was unmarred by excessive heat or cold spikes. Rainfall was below average, which was ideal for our dry-farmed Sauvignon Blanc. We began picking with the Atrea Vineyard Musque on September 5 and picked Kathleen's Vineyard the following day.

### **Winemaking and Cooperage**

The grapes were hand-picked, whole cluster pressed, and barrel fermented with native yeast in neutral Burgundian barrels. The wine did not undergo malolactic fermentation. Acid levels were balanced, and the concentrated berries gave excellent fruit intensity and weight. The juice remained on the lees, with bi-weekly *batonnage*, for 3 months.

### **Winemaker Alex MacGregor's Comments**

Our 2013 Sauvignon Blanc exhibits classic aromas of stone fruit and quince, with a hint of mineral and floral notes. The palate is a pure expression of freshness and bright acidity, with a slight creaminess and a long, lingering, citrus finish. Enjoy this vibrant wine with the any shell fish, Asian cuisine, or a salad or appetizer with goat cheese.