



SARACINA MALBEC MENDOCINO COUNTY SKID ROW VINEYARD 2014

Vintage & Appellation

Mendocino County Skid Row Vineyard 2014
Production of 281 cases

Varietal Composition

100% Malbec

Bottling Date

June 23, 2016

Technical Data

14.5 % alcohol by volume
0.62 gm/100 ml titratable acidity pH 3.85

Release Date

August 1, 2016

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 fire the furnaces for hop barns in the course of making beer.

Harvest

The harvest of 2014 was a winemaker's dream, with adequate early rainfall, and a long and even growing season, a great clay soil year. We harvested at dawn on September 16, with an average of 24.5 brix and yields of less than two tons per acre.

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 into Taransaud barrels, 25% of which were new. Native malolactic fermentation was complete by early January. The wine rested on light lees for 18 months and was then lightly fined and bottled unfiltered on June 23, 2016.

Winemaker Alex MacGregor's Comments

Black garnet in color, this wine reveals notes of violets, blueberries, and a subtle mineral component. Built from our low-yielding vines, the palate shows a natural concentration and balance, with soft tannins and acidity to keep it supple and sunny. Pair this wine with burgers or chili or a steak cooked over a wood fire with a side of classic chimichurri sauce.