



SARACINA SAUVIGNON BLANC MENDOCINO COUNTY 2014

Vintage & Appellation

Mendocino County 2014
Production of 814 cases

Varietal Composition

100% Sauvignon Blanc

Bottling Date

March 13, 2015

Technical Data

13.6% alcohol by volume
0.69 g/100 ml titratable acidity
pH 3.15

Release Date

April 1, 2015

Vineyards

The grapes were sourced from three vineyards, all organically farmed. The first, in Redwood Valley, is the original Kathleen's Vineyard, which John Fetzer planted 53 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, Lolonis, the oldest planting of Sauvignon Blanc in California, is also dry farmed and produces fruit in a similar vein. The third 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 2014, the earliest in Saracina's history, was outstanding for white grapes in Mendocino County. The even growing season was unmarred by excessive heat or cold spikes. Rainfall was significantly below average--although marked by a timely, very wet March--which was ideal for our dry-farmed Sauvignon Blanc. We began picking with the Atrea Vineyard Musque on August 26 and finished with Lolonis on September 9.

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 produced excellent fruit intensity and weight. The juice remained on the lees, with bi-weekly *batonnage*, for 3 months.

Winemaker Alex MacGregor's Comments

Our vibrant, tangy 2014 Sauvignon Blanc exhibits aromas of lime leaves and fresh cut grapefruit, with mineral and evergreen notes. The palate is racy, fresh and bright, with a long, lingering, juicy lemon-lime finish. Enjoy this excellent rendition with any shell fish, particularly oysters on the half shell, spicy Asian cuisine, or a salad or appetizer with goat or Manchego cheese.