



SARACINA UNOAKED CHARDONNAY MENDOCINO COUNTY 2014

Vintage & Appellation

Mendocino County 2014
Production of 1652 cases

Varietal Composition

96% Chardonnay, 4% Viognier

Bottling Date

March 12, 2015

Technical Data

13.2% alcohol by volume
6.1 gm/L titratable acidity
pH 3.43

Release Date

April 1, 2015

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 that classic. We continue to source from those Fetzer family blocks of 30+ year-old vines. The Viognier hails from an original family planting on the east bank of the Russian River.

Harvest

The harvest of 2014 followed one of the driest winter and spring seasons on record in northern California. Only the heavy rains of March saved the day. The silver lining was a significantly reduced crop, with tiny clusters and low berry weights, yielding great concentration of flavor and good acidity. We started picking on August 29 and finished on September 11.

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. The wine remained on primary lees for less than a month prior to blending to retain the pure expression of fruit for which we strive.

Winemaker Alex MacGregor

Winemaker's Comments

Pale straw in color, our 2014 Chardonnay offers satisfying aromas of Bosc pear, stone fruit, and a fresh, snappy 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, pair this fun wine with a shellfish etouffee or slide into summer pairing it with simple chicken skewers or grilled salmon.