



## **SARACINA SAUVIGNON BLANC MENDOCINO COUNTY 2015**

### **Vintage & Appellation**

Mendocino County 2015  
Production of 820 cases

### **Varietal Composition**

100% Sauvignon Blanc

### **Bottling Date**

March 3, 2016

### **Technical Data**

13.2% alcohol by volume  
0.76 g/100 ml titratable acidity  
pH 3.11

### **Release Date**

March 21, 2016

### **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 55 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 2015, 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 but certainly adequate for our dry-farmed Sauvignon Blanc which loves the stress of low precipitation years. We began picking with the Atrea Vineyard Musque on August 18 and finished with Lolonis Vineyard on August 26.

### **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 brilliantly elevated, 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 2015 Sauvignon Blanc really pops with lemon verbena, chamomile, lime leaf, and musk melon aromatics. The palate is electrifying, with great natural acidity striking a balance with texture gained from lees contact. It's a mouthwatering and complex version of Sauvignon Blanc, one that pairs well with the cuisine of Southeast Asia. Pair it with a simple starter of spring rolls with shiitake mushrooms, cabbage, and mint or a main course of lemongrass chicken with a chili paste and any kimchi on the side, just to spice it up.