



## **SARACINA UNOAKED CHARDONNAY MENDOCINO COUNTY 2015**

### **Vintage & Appellation**

Mendocino County 2015  
Production of 2070 cases

### **Varietal Composition**

96% Chardonnay, 4% Viognier

### **Bottling Date**

December 17, 2015

### **Technical Data**

13.2% alcohol by volume  
6.0 gm/L titratable acidity  
pH 3.58

### **Release Date**

January 1, 2016

### **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 2015 was one of the earliest on record in northern California due, in part, to low annual rainfall, producing one of the smallest crops in years. A light crop often leads to more concentrated fruit, and this was the case in 2015, with record low cluster and berry weights. We started picking on September 3 and finished just two days later on September 5.

### **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 approximately one month prior to blending to retain the pure expression of fruit for which we strive.

### **Winemaker Alex MacGregor**

### **Winemaker's Comments**

Pale gold in color, our 2015 Chardonnay offers aromas of Anjou pear, stone fruits, and a fresh, snappy note. Unadorned by oak or malolactic influence, the white peach and Meyer lemon flavors are delicate but pronounced. This is naked Chardonnay, with pure fruit character and bright acidity, echoing Old World unoaked counterparts from northern Italy and Burgundy's Chablis. In the winter months, pair this fun, lively wine with a soup of roasted root vegetables, or glide into summer pairing it with grilled chicken skewers or grilled scallops with a Sun Gold tomato and watermelon salad on the side.