



SARACINA UNOAKED CHARDONNAY MENDOCINO COUNTY 2016

Vintage & Appellation

Mendocino County 2016
Production of 3437 cases

Varietal Composition

96% Chardonnay, 4% Viognier

Bottling Date

December 15, 2016

Technical Data

13.2% alcohol by volume
6.2 gm/L titratable acidity
pH 3.59

Release Date

December 21, 2016

Vineyards

We have learned that the older, sustainably 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 2016 was unusual, exciting, and ultimately ideal for the production of clean and refreshing white wines like our Unoaked Chardonnay. Though the state was mired in drought, Mendocino County had close to average rainfall and warmer than average high and low temperatures. Early bud break meant an early start, but cooling in late August and early September allowed for great flavor development while still keeping sugars in check. Our first lot was picked on August 16; the last was picked a full month later on September 21.

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

Our 2016 Chardonnay offers highly fragrant aromas of baked pear, ripe peach, and a fresh, snappy note. Unadorned by oak or malolactic influence, the stone fruit flavors are delicate but pronounced. This is naked Chardonnay, with pure fruit character and bright acidity, echoing Old World unoaked counterparts from Burgundy's famed Chablis region. In the winter months, pair this fun, lively wine with a butternut squash risotto, or in summer, with grilled chicken skewers or grilled halibut with a spicy papaya salsa on the side.