



SARACINA SAUVIGNON BLANC MENDOCINO COUNTY 2017

Vintage & Appellation

Mendocino County 2017
Production of 906 cases

Varietal Composition

100% Sauvignon Blanc

Bottling Date

March 7, 2018

Technical Data

13.2% alcohol by volume
0.77 g/100 ml titratable acidity
pH 3.10

Release Date

March 12, 2018

Vineyards

The grapes were sourced from two vineyards, both organically farmed. Our own Atrea Ranch is planted to Sauvignon Musque, which grapes add subtle melon notes and backbone to the blend. The dry-farmed Lolonis Vineyard, planted in 1945 and recognized as the oldest Sauvignon Blanc vineyard in California, provides the minerality and austerity we strive for in our rendition of Sauvignon Blanc.

Harvest

2017 marked the end of a four-year drought, bringing epic rains to Northern California in the winter and early spring months. While a very warm summer accelerated the growing season for much of Northern California wine country, the dry farmed vineyards seem to work on their own terms, and ripening was slow and steady at both Atrea and Lolonis. We harvested on August 30 and September 16 respectively.

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 2 months.

Winemaker Alex MacGregor's Comments

Juicy and snappy, our 2017 Sauvignon Blanc opens with barely ripe Anjou pear and lemongrass notes. The palate is invigorating and fresh, with clean acidity that weaves in and out. A risotto with early peas and smoked salmon would be a lovely spring pairing, and when fresh basil is available, virtually any dish with a vibrant pesto would be a winner alongside this Sauvignon Blanc.