



SARACINA BIG SHOT VINEYARD CABERNET SAUVIGNON 2013

Vintage Information

Mendocino County 2013
Production of 204 cases

Varietal Composition

100% Cabernet Sauvignon

Bottling Date

August 13, 2015

Technical Data

14.9% alcohol by volume
0.52 gm/100 ml titratable acidity
pH 3.93

Release Date

October 1, 2015

Vineyards

Who is the “Big Shot” for whom this vineyard is affectionately named? That would be John Fetzer’s brother, Joe Fetzer, who was raised as a winegrower and is considered one of the pioneers in Mendocino County grape growing. Joe’s vineyard, located on a hillside overlooking Saracina Ranch, lives up to its name. Ruggedly terraced on a steep, southeast facing slope, it makes a bold statement. But Joe has a soft side, as does the vineyard, which avoids the intense late afternoon sun, and thus preserves the Bordeaux varietal character.

Harvest

Harvest 2013 was a winemaker’s dream. We had adequate early rainfall and a long, even growing season with no major challenges. Big Shot Vineyard bucked the 2013 trend of a large crop, coming in at less than two tons per acre, and thus provided intense, beautiful fruit. We harvested under foggy skies on the morning of October 23.

Winemaking and Cooperage

The grapes were destemmed into an open top fermenter, and native yeast fermentation began six days later. We punched down by hand, and at dryness drained the free-run juice directly into French Taransaud barrels, one third of which were new. Native malolactic fermentation was complete by late February. The wine remained in barrel on fine lees for 21 months. We racked it immediately prior to bottling, without filtration, on August 13, 2015.

Winemaker Alex MacGregor

Winemaker’s Comments

Classically black ruby in color, our inaugural release of Saracina Cabernet Sauvignon shows true varietal aromatics of currant, black olive, toasted oak, and savory herbs. The palate is supple and elegant, with rich black cherry flavors, graceful tannins, and a long finish. Cabernet’s food-friendly character means that it pairs well with a wide range of dishes, from a simple rosemary-thyme-rubbed roast chicken to braised beef short ribs or a steak.