



SARACINA PICK AND SHOVEL ZINFANDEL 2016

Vintage Information

Mendocino County 2016
Production of 101 cases

Varietal Composition

94% Zinfandel, 6% Petite Sirah

Bottling Date

August 2, 2018

Technical Data

15.2% alcohol by volume
0.66 gm/100 ml titratable acidity
pH 3.51

Release Date

September 1, 2018

Vineyards

We sourced our 2016 Zinfandel from our steep, organically farmed estate Pick and Shovel Zinfandel block, planted atop our wine caves in rocky soil with the DuPratt clone on St. George rootstock. The Petite Sirah hails from the dry-farmed Niemi Vineyard in Redwood Valley, where the soil is deep red loam.

2016 Harvest

The harvest of 2016 was a winemaker's dream, following replenishing, drought-ending rains and a long and even growing season. We harvested the Zinfandel on September 9, and pulled in the Petite Sirah on the morning of September 24, 2016.

Winemaking and Cooperage

The grapes were harvested by hand, de-stemmed and gently crushed into open top fermenters. We fermented with native yeasts. Free-run juice was drained directly into once-used Taransaud barrels. Native malolactic fermentation finished in the spring of 2017. The wine remained on fine lees and was bottled on August 2, 2018.

Winemaker Alex MacGregor

Winemaker's Comments

Our 2016 Zinfandel is unabashedly ripe and exuberant, with black raspberry, Asian spice, and black pepper notes. The flavors are layered and long, with plush tannins and a zesty finish. This wine calls out for authentic Kansas City-style barbecue or a simple pulled pork at any time of the year.