



## **SARACINA SAUVIGNON BLANC MENDOCINO COUNTY 2012**

### **Vintage & Appellation**

Mendocino County 2012  
Production of 817 cases

### **Varietal Composition**

100% Sauvignon Blanc

### **Bottling Date**

March 27, 2013

### **Technical Data**

13.6% alcohol by volume  
0.72 g/100 ml titratable acidity  
pH 3.21

### **Release Date**

May 1, 2013

### **Press**

*Wine Enthusiast*, 90 pts.

### **Vineyards**

The grapes were sourced from two vineyards, both owned and organically farmed by Saracina Vineyards. The first, in Redwood Valley, is the original Kathleen's Vineyard, planted 50 years ago by Owner John Fetzer. The block yields fruit with high natural acidity, stone fruit overtones, and a minerality that only old vines and dry farming can produce. The second is a younger planting of Sauvignon Musque at our Atrea Vineyard. The Musque adds subtle honey and melon notes to the blend.

### **Harvest**

The harvest of 2012 could not have been better for white grapes in Mendocino County. The even growing season was unmarred by excessive heat or cold spikes, and rainfall was well spaced for our dry-farmed Sauvignon Blanc. We began picking with the Atrea Vineyard Musque on September 14 and finished with Kathleen's Vineyard on October 3.

### **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 balanced, and the concentrated berries gave excellent fruit intensity and weight. Consequently, we shortened the lees contact and *batonnage* to 3 months.

### **Winemaker Alex MacGregor's Comments**

Our 2012 Sauvignon Blanc exhibits classic aromas of quince and white peach, with a hint of mineral and floral notes. The palate is a pure expression of freshness and bright acidity, with a slight creaminess and a long, lingering, citrus finish. Enjoy this vibrant wine with white fish, Asian cuisine, or any salad or appetizer with goat cheese.