



SARACINA MALBEC SKID ROW 2017

Vintage Information

Skid Row Vineyard 2017
Production of 191 cases

Bottling Date

August 27, 2019

Release Date

Fall 2019

Varietal Composition

100% Malbec

Technical Data

13.5% alcohol by volume
6.7 g/L titratable acidity
pH 3.73

Vineyards

Skid Row Vineyard, planted in 1999, is the westernmost block at Saracina Vineyards, marked by black clay and gravelly soils at the base of the foothills. The plant material is the original Bordeaux clone 4. It is significant not for what it produces, but for what it doesn't. It is the lowest-yielding commercial Malbec clone available, and on our property typical yields are one and a half tons per acre. It produces concentrated fruit without the need to pick at ultra high sugars.

Harvest

2017 marked the end of a four year drought, bringing epic rains to Northern California, all of which fell in the winter and early spring months. A warm summer sped things up for most growers, but older vine blocks seem work on their own terms, and ripening was slow and steady at Big Shot

Winemaking and Cooperage

The grapes were harvested by hand, destemmed and gently fed into the fermenter with 50% whole berries. Native yeast fermentation began in earnest seven days later and was managed with two aerative pumpovers per day until dryness. The wine was drained directly to Taransaud barrels, 10% of which were new. Native malolactic fermentation was complete by early January. The wine rested on light lees for 18 months and was then lightly fined and bottled on August 27, 2019.

Winemaker Alex MacGregor

Winemaker's Comments

Medium garnet colored, the nose on this wine reveals an enticing array of black raspberry, plum, earth and tamar notes. The palate is layered and savory, with sweet, supple tannins framing an elegant, deep, well balanced Malbec crafted for immediate enjoyment and structured enough to ensure mid term ageability. Pair it with a Catalan inspired bean and sausage stew to warm your bones.