

SARACINA
MENDOCINO COUNTY
SAUVIGNON BLANC



Saracina Sauvignon Blanc 2008

Vintage Information

Mendocino County 2008
Production of 822 cases

Varietal Composition

100% Sauvignon Blanc

Bottling Date

December 17, 2009

Technical Data

14.2% alcohol by volume
0.74 g/100 ml titratable acidity
pH 3.22

Release Date

March 15, 2010

Vineyards

The grapes were sourced from three highly individualistic, 100% organically farmed Mendocino County vineyards representing the best of the appellation: Our cool climate Kathleen's Vineyard, planted 45 years ago at the home ranch in Redwood Valley by Owner John Fetzer, produces grapes with high natural acidity and intense minerality; a nearby vineyard in the benchlands yields grapes with stone fruit overtones; and a Potter Valley vineyard provides a small amount of Sauvignon Musque, which lends a subtle honey and melon component to the nose.

Harvest

Harvest 2008 was marked by the most severe frost in 50 years, culminating in a low of 23 degrees Fahrenheit on April 20. As a result, the crop size was dramatically reduced. Our own Kathleen's Vineyard was less than 25% of its normal crop. That said, the rest of the season was perfect, producing intense evenly ripened fruit with fabulous natural acidity. Harvest moved quickly, beginning on September 8 and ending on September 15.

Winemaking and Cooperage

The grapes were hand-picked, whole cluster pressed, and barrel fermented with native yeast, two-thirds in used Burgundian barrels and one-third in small stainless steel barrels. The wine did not undergo malolactic fermentation. With Loire-like natural acidity, we chose to extend lees contact an additional five months with monthly batonnage. This extensive time on lees brought the wine into brilliant focus.

Winemaker Alex MacGregor

Consulting Winemaker David Ramey

Winemaker's Comments

Our 2008 Sauvignon Blanc exhibits aromas of pink grapefruit, musk melon, white peach and lime. The palate is a pure expression of freshness and flinty minerality with vibrant acidity and great length and concentration—the net result of a thin crop, superb growing season and informed winemaking.