

Sauvignon Blanc Lolonis Vineyard 2022



BACKGROUND

Located in the rugged terrain of northern California, near the banks of the Upper Russian River and the foothills of the Mayacamas, Saracina Vineyards encompasses a 400-acre working ranch and California Certified Sustainable winery. Amidst breathtaking vistas and rolling hills, this biodiverse estate boasts a grove of 140-year-old olive trees, vegetable gardens, beehives, alpacas, goats, and a variety of native wildlife. Family lies at the core of the estate—a principle upheld since its establishment in 2001. Since 2018, the Taub family has proudly stewarded the land, forging an even stronger foundation for excellence through extensive soil analysis and pioneering a full organic conversion and water conservation system. With Saracina Vineyards, the Taub family is committed to bringing Mendocino to the forefront of quality winemaking, showcasing the unique terroir and dedication to sustainability that define their approach.

TERROIR & VINTAGE NOTES

The Lolonis vineyard has the oldest Sauvignon Blanc vines in the country, planted in 1942. The vines are dry-farmed, never irrigated and always organically farmed on the Yokayo series (alluvial loam) soils. The clonal material hails from the finest chateau in Sauternes. The growing season was marked by very low precipitation, with some of the lowest yields and cluster weights ever recorded. The trade-off, concentration of fruit, was simply astounding. We harvested both the Sauvignon Blanc and a drop of Sémillon on September 27.

WINEMAKING & AGING

The grapes were hand-picked, whole cluster pressed and barrel fermented with native yeast in 3- and 4-year-old Burgundian barrels. The wine did not undergo malolactic fermentation. Acid levels were brilliantly elevated, and the concentrated berries produced excellent fruit intensity and weight. The juice remained on the lees for four months with just a single batonnage.

TASTING NOTES

This Sauvignon Blanc opens with a saline note, wet stone, and citrus aromas. The palate begins with invigorating, green, spring-like notes. With time in the glass, the texture deepens, and the concentration of this amazing vineyard becomes evident.



750ML



ORIGIN

Redwood Valley, Mendocino County,
California, United States

GRAPE VARIETIES

97% Sauvignon Blanc, 3% Sémillon

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 7.5, Ph: 3.12, Closure:
Cork

WINEMAKER

Alex MacGregor

