



Sauvignon Blanc 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 grapes were sourced from multiple vineyards, farmed organically. The dry-farmed Lolonis Vineyard, planted in 1942 and recognized as the oldest Sauvignon Blanc vineyard in California, provides minerality and austerity in this rendition of Sauvignon Blanc. Chevalier Home Ranch, also in Redwood Valley, is equally austere with a briny component that adds complexity and nuance, with a dollop of Sauvignon Musqué lending a lovely perfume note. McFadden Farms in Potter Valley provides more sauvage, old vine character and nuance. The growing season was marked by very low precipitation, with the lowest yields and cluster weights ever recorded. The trade-off, concentration of fruit, was simply astounding. Harvest began at the old block at Feliz Creek on August 23, and wrapped up with Lolonis on September 27.

WINEMAKING & AGING

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 brilliantly elevated, and the tiny berries produced excellent fruit intensity and above average weight. The wine remained on the lees for four months with two months batonnage.

TASTING NOTES

The 2022 Sauvignon Blanc really pops with lemon verbena, chamomile, lime leaf, and musk melon aromatics. The palate is electrifying, with great natural acidity striking a balance with texture gained from lees contact. It's a delicious, mouthwatering and complex interpretation of Sauvignon Blanc.



ORIGIN

Mendocino County, California,
United States

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 6.8, Ph: 3.14, Closure:
Cork

WINEMAKER

Alex MacGregor

