



Soul Of Mendocino 2020

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

"Old Soul" red has been a Saracina favorite since the inaugural 2002 vintage. Over the last 20+ years, it has embodied the pioneering spirit of Mendocino—its new name, "Soul of Mendocino," marks an exciting new chapter for this ever-evolving field blend. The 2020 harvest was an exciting and sporty one, with early replenishing rains and a long, even growing season. Harvesting began on September 12 in Saracina's Pick and Shovel Zinfandel block and adjacent hillside Petite Sirah block, then moved into an 80-year-old Carignane and Grenache field mid-month, and finished with Niemi Petite Sirah on September 30.

WINEMAKING & AGING

The individual lots were picked at full maturity, de-stemmed, and gently transferred into fermenters with almost 100% whole berries. Musts soaked at a cool temperature for 4–7 days, at which point native yeast fermentation began. Post-fermentation maceration followed for approximately one week. The wine was aged in both French and American four-year-seasoned oak (10% new) for 18 months, which included five months of native malolactic fermentation. The blend was assembled and bottled in July 2022.

TASTING NOTES

Showing off a light-absorbing, inky-purple color in the glass, Soul of Mendocino is redolent with aromas of black plum and savory herb, which follow on to a dense, bramble-berry palate edged with subtle spice. The opulent fruit characters are beautifully balanced by velvety tannins and a streak of lively acidity.



750ML



ORIGIN

Mendocino County, California,
United States

GRAPE VARIETIES

Zinfandel, Petite Sirah, Grenache,
Carignane

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.9%, TA: 6.4, Ph: 3.59, Closure:
Cork

WINEMAKER

Alex MacGregor

