



# "Unoaked" Chardonnay 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 come entirely from the Saracina ranch. The vines are 40 years old, clone 4, and are planted on soils influenced by the Russian River. The older vine blocks that comprised the original Sundial Chardonnay are ideally suited for the modern Saracina version of that classic. All of the blocks are on the vanguard of true sustainability, having been some of the first in the state to be certified by the California Sustainable Winegrowing Alliance. The growing season of 2022 began evenly, with no major hiccups. Low precipitation during the previous winter and spring led to below average cluster weights and yields, thus superior concentration and flavors. Harvest began on August 27th with Saracina Block A1 and finished with Gianda Rose on September 8th, 2022.

## WINEMAKING & AGING

The fruit was whole cluster pressed, settled, and fermented to dryness entirely in stainless steel. Malolactic fermentation was inhibited to keep the wine fresh and bright. The wine remained on primary lees for less than three months prior to blending to retain the pure expression of fruit.

## TASTING NOTES

Our 2022 Unoaked Chardonnay offers aromas of Bosc pear, peach, and a crisp, snappy sweet pea note. The palate shows stone fruit and citrus flavors that are light and lively, unhampered by overbearing oak or malolactic influence. This is a pure expression of Chardonnay, a ray of sunshine that carries itself admirably without weight.



750ML



## ORIGIN

Mendocino County, California,  
United States

## GRAPE VARIETIES

100% Chardonnay

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12.5%, TA: 6.6, Ph: 3.62, Closure:  
Cork

## WINEMAKER

Alex MacGregor



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