



## **SARACINA SAUVIGNON BLANC 2009**

### **Vintage Information**

Mendocino County 2009  
Production of 1050 cases

### **Varietal Composition**

100% Sauvignon Blanc

### **Bottling Date**

July 2, 2010

### **Technical Data**

14.2% alcohol by volume  
0.68 g/100 ml titratable acidity  
pH 3.20

### **Release Date**

December 15, 2010

### **Vineyards**

The grapes were sourced from three highly individualistic, 100% organically farmed Redwood Valley vineyards producing some of the best Sauvignon Blanc grapes in Mendocino County: Our cool-climate Kathleen's Vineyard, planted 45 years ago at the home ranch 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 small, neighboring vineyard provides a small amount of Sauvignon Musque, which lends a subtle honey and melon component to the nose.

### **Harvest**

Due to the low rainfall in winter 2008-09, Mendocino County experienced early bud break. The growing season was moderate, without the record frosts or the heat spikes of 2008. As a consequence, we enjoyed a long, even growing season which provided balanced natural acidity and very small cluster weight and berry size, all ideal criteria for our style of Sauvignon Blanc. Harvest began on September 17 and ended on September 30.

### **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. Acid levels were high, but not racy as in 2008, so we reduced the lees contact and *batonage* to seven months, which we felt was perfect for the vintage.

### **Winemaker Alex MacGregor**

**Consulting Winemaker David Ramey**

### **Winemaker's Comments**

Our 2009 Sauvignon Blanc exhibits aromas of ripe Anjou pear, musk melon, white peach and wet stone notes. The palate is a pure expression of freshness and flinty minerality, with vibrant acidity and our hallmark depth and concentration, both attributable to extended lees contact and minimal handling.