

Pinot Noir Anderson Valley 2024

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. Their gorgeously smooth Pinot Noir hails from the Valley Foothills, tucked away in the deep end of the Anderson Valley at an elevation of 300 feet, overlooking the Navarro River on a west-facing slope.

TERROIR & VINTAGE NOTES

In the deep end of the Anderson Valley, at an elevation of 300 feet, lies Valley Foothills, looking down at the Navarro River on a west facing slope. The clone is Jackson, known for its perfume and elegance. The year was marked by moderate precipitation yet yield and cluster weights were lower than average due to the very light rainfall in 2022 when the following year's buds were developing. The trade-off, concentration of fruit, was simply grand. We harvested on October 9, 2023.

WINEMAKING & AGING

The grapes were harvested by hand, most destemmed and gently fed into an open top tank with nearly 100% whole berries. Native yeast fermentation began six days later and was complete by late October. We drained the free-run juice directly into Francois Freres, Allier barrels, 10% of which were new. Native malolactic fermentation was complete by early February. The wine was racked off fine lees just one days prior to being bottled.

TASTING NOTES

Delicate and elegant, with racy aromas of sweet raspberry and ripe cherry. The tannins are light on their feet, and ample acidity keeps it nery, balanced, and penetrating.



ORIGIN

Anderson Valley AVA, Mendocino County, California, United States

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.3%, TA: 5.7, pH: 3.72, Closure: Cork

WINEMAKER

Alex MacGregor

