



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietals:	100% Chardonnay
Cooperage:	9 months in 45% new French Oak barrels
Alcohol:	14.2%
Harvested:	September 9-13, 2014
Bottled:	June 8, 2015
Released:	July 30th, 2016
Cases Produced:	983

Our first vintage of Chardonnay dates back to 1983 from vines planted on our estate. We added more Chardonnay in 1990 when we T-budded a few rows over from Cabernet Sauvignon. The vineyard is planted with 7x12 bilateral cordon and dry farmed. Chardonnay now totals 2.9 acres of the 14.8 acres planted on our estate. The 2014 Chardonnay is 39% Oakville Estate, 22% Truchard Vineyard in Carneros, Napa Valley, 37% Ruhl Vineyard, Mt. Veeder, and 2% Star Vineyard in Rutherford. We handpicked 15 tons of Chardonnay from September 9-13, 2014.

TECH DETAILS:

- Average sugar: 24.8 Brix
- Total acidity: 0.75 g/100ml
- pH: 3.51 units
- RS: 0.9%

FERMENTATION AND AGING:

After whole cluster pressing and cold settling, the juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast. At this point, the juice was transferred to 60 gallon Nevers and Allier Burgundy shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged *sur-les* for a period of nine months during which it was stirred every 10 days. The wine did not go through malo-lactic fermentation.

CHARACTERISTICS:

Our 2014 Chardonnay is rich and creamy on the palate with aromas of green apple, pear and vanilla. A medium-bodied mouthfeel and flavors of melon, butterscotch and ripe pears lead to a crisp finish with lingering flavors of brioche. Delicious with crab, lobster, cheeses and pasta with cream sauces.

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