



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietal:	89% Cabernet Sauvignon, 11% Zinfandel
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.4%
Harvested:	October 20, 2015
Bottled:	December 6th, 2017
Released:	December 2019
Cases Produced:	232 cases

In 2015, we hand-picked our Cabernet Sauvignon, 3 tons of grapes total. The majority of the grapes came from the dry-farmed 9.5 acres of Cabernet Sauvignon planted on the estate, located one-third mile north of Oakville Cross Road on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a blend of 89% Cabernet Sauvignon, and 11% Zinfandel.

Tech Details:

- Average sugar: 23 Brix
- Total acidity: 6.4 g/L
- pH: 3.6
- RS 1.7%

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crush-pad then gently crushed into small fermenters. We let the juice ferment on the skins for 14 days after inoculation using ICVD254 yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% new American oak barrels and left to age for 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, pleasing aromas of black cherry, vanilla bean, thyme, ground nutmeg and cacao. On the palate, it approaches with dense, but soft tannins and a full mouthfeel. The flavor envelop the pallet gracefully with plum, Bosch pear and black tea. This wine is a straightforward stunner. A flavorful finish is generous with lingering notes of brambleberries.

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