



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville, Napa Valley Teaderman Vineyard
Varietals:	100% Sauvignon Blanc
Cooperage:	8 mos. in 10% new French oak; 90% neutral
Alcohol:	14.2%
Harvested:	August 29, 2016
Bottled:	June 6, 2017
Released:	October 2, 2017
Cases Produced:	70 cases

One of our first picks of the 2016 season, we hand-harvested fruit from Stan Teaderman's property, located near to Saddleback in Oakville, directly across the street from Groth Vineyards.

TECH DETAILS:

- Average sugar: 24.2 Brix
- Total acidity: 6.1 g/L
- pH: 3.43
- RS: 1 g/L

FERMENTATION AND AGING:

Fermentation started off very cold at 50F, and once the Brix reached 18, we finished the fermentation in barrel, where we stir the lees for 8 months.

CHARACTERISTICS:

On the nose, aromas include light grass, apricot blossom and pineapple. Acidity on approach reflects a clean texture for a medium-bodied wine. Light, crisp and yet creamy with flavors of melon, candied orange peel and a hint of vanilla. This is no wimpy Sauv Blanc! It's character pairs well with oysters, shrimp and scallops, can stand up to composed dishes and is pleasing on its own.

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