



SADDLEBACK CELLARS

NAPA VALLEY

2017 Sauvignon Blanc

Appellation:	Oakville, Napa Valley (Teaderman Vineyard)
Varietals:	100% Sauvignon Blanc
Cooperage:	8 mos. in 10% new French oak, 90% neutral
Alcohol:	14.5%
Harvested:	September 1, 2017
Bottled:	May 30, 2018
Released:	July 15, 2018
Cases Produced:	140 cases

Our first pick of 2017 Harvest season. We hand-harvested fruit from Stan Teaderman's property, located directly across the Oakville Crossroad from Groth Vineyards, as has been the Saddleback tradition for more than 30 years.

TECH DETAILS:

- Average sugar: 24 Brix
- Total acidity: 7.5 g/L
- pH: 3.31
- RS: 2.9 g/L

FERMENTATION AND AGING:

Fermentation starts off very cold at 50F, and once the Brix reached 18, we finished the fermentation in primarily neutral French oak barrels, where we stir lees every 21 days for 8 months.

CHARACTERISTICS:

A cheeky summer refresher deserving of a slot in your white-wine supply. You can't help but remark on this wine's bountiful fragrance: Citrus blossom and peach skin. On the tongue, bright flavors of wild honeycrisp apple are tamed by the lightest hints of nectarine in a silky body made for sipping. The acid in balance keeps the finish mellow and fresh. This Sauvignon Blanc is a go-to refresher that's excellent to have on hand for any occasion.

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