



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville/Napa Valley
Varietal:	92% Cabernet Sauvignon, 3% Cabernet Franc 3% Merlot, 2% Teroldego
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.6%
Harvested:	October 7-12, 2019
Bottled:	March 2022
Released:	May 2022

In 2019, we hand-picked our Cabernet Sauvignon, 13 tons of grapes, from October 7-12th. 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 estate's 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 92% Cabernet Sauvignon, 3% Cabernet Franc, 3% Merlot and 2% Teroldego.

Tech Details:

- Average sugar: 22 Brix
- Total acidity: 6 g/L
- pH: 3.86
- RS 1 g/L

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crushpad 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: Nils' Cabernet Sauvignon never disappoints! On the nose is enjoyable oak along with pleasing earthy aromas of flint, soft leather and all-spice. The palate approaches with a very full bodied mouthfeel. It then opens up, as the strong tannins dance around on the tastebuds. It finishes with soft black pepper, boysenberry, then balances gracefully with an herbaceous-ness that will be unique to each taster. Another amazing vintage of Cabernet Sauvignon from the "King of Cabs"!

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