



2019 Saddleback Rancher Red

Appellation: Napa Valley

Varietal: 82% Cabernet Sauvignon, 9% Cab Franc,
9% Petite Sirah

Cooperage: 60% New French Oak, 10% New American

Alcohol: 14.5%

Harvested: September 17, 2019

Bottled: February 2, 2022

Released: November 2022

Cases Produced: 800 cases

In 2019, we hand-picked our Cabernet Sauvignon; 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 6x12 ft. spacing. This year the wine was a blend of 82% Cabernet Sauvignon, 9% Cabernet Franc, and 9% Petite Sirah

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 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, pleasing aromas of red and black cherry, vanilla bean, and cocoa. On the palate, it approaches with dense, but well-balanced tannins and full mouthfeel. The flavor envelops the pallet gracefully with plum, blackberries and cherries. A generous, flavorful finish lingers.

Miss Venge