



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietal:	100% Chardonnay
Cooperage:	45% New French Oak
Alcohol:	14.2%
Harvested:	September 17-21, 2020
Bottled:	June 2021
Released:	May 2022
Cases Produced:	521 cases

Our first vintage of Chardonnay dates back to 1983 from vines planted on our Oakville estate. We added more Chardonnay in 1990, when we T-budded a few rows over from Cabernet Sauvignon. The vineyard is planted with 7x12 bilateral cordon and dry farmed. Chardonnay now totals 2.9 acres of the 14.8 acres planted on our estate. The 2020 Napa Valley Chardonnay is 50% Oakville Estate; 24% Truchard Vineyard, Carneros; 22% Haspel Vineyard, Mt. Veeder; and 4% Star Vineyard, Ruthersford.

Tech Details:

- Average sugar: 23.9 Brix
- Total acidity: 6.7 g/L
- pH: 3.55
- RS 2.2%

FERMENTATION AND AGING: After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast. At this point, the juice was transferred to 60 gallon Nevers and Allier Burgundy-shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged sur-les for a period of nine months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

CHARACTERISTICS: On the nose, pleasing aromas of Meyer lemons, green apple, cardamom, and shiso leaf. On the palate, it approaches with soft Anjou pear, guava, crème brûlée with lemon zest. The medium mouthfeel leads way to a crisp long finish with slight nutmeg and Oolong tea. The light oak makes it a perfect pairing for any fish or chicken dish, summer tomato salad or fresh baked shepherds pie. A truly delightfully impressive Chardonnay!

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