



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville, Napa Valley
Varietal:	83% Cabernet Sauvignon, 10% Petit Sirah, 3% Syrah
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.5%
Harvested:	October 22-29, 2013
Bottled:	July 5th, 2016
Released:	August 1st, 2016
Cases Produced:	316 cases

In 2013, we hand-picked 3 tons of our Cabernet Sauvignon grapes swiftly during a seven day period. 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 on Money Road. Our 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 83% Cabernet Sauvignon, 10% Petit Sirah and 3% Syrah.

Tech Details:

- Average sugar: 22.80 Brix
- Total acidity: 6.2 g/L
- pH: 4.01
- RS 3.2%

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 fourteen 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 malo-lactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: Brimming with aromas of wild cherry and lavender, our Bordeaux style blend is named for our winery dog Chloe. With a rich midpalate and chewy tannins on the finish this is a delicious fruit forward wine that would pair wonderfully with spare ribs.

PO Box 141 * 7802 Money Road * Oakville, CA 94562

PH: 707-944-1305 FX: 707-944-1325 www.saddlebackcellars.com



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