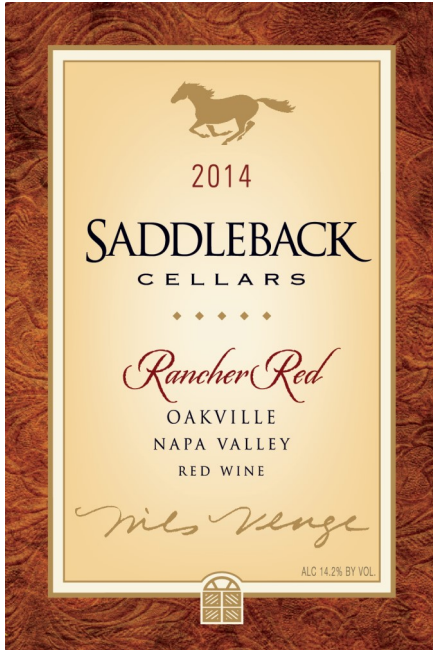




SADDLEBACK CELLARS

NAPA VALLEY



Appellation:	Oakville, Napa Valley
Varietal:	83% Cabernet Sauvignon, 10% Petite Sirah, 7% Syrah
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.5%
Harvested:	October 23, 2014
Bottled:	June 30, 2017
Released:	January 1, 2018
Cases Produced:	316 cases

In 2014, we hand-picked three tons of our Cabernet Sauvignon grapes swiftly. 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 the Oakville Crossroad. 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% Petite 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 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 malo-lactic fermentation occurred. This wine was filtered before bottling.

CHARACTERISTICS: Dense in the glass, rustic aromas of peak-season cherries and pipe tobacco reinforce the wine's rich approach. Layers of flavor include ripened country-roadside blackberries and cherries, and are softened by a finish of vanilla and graphite from nicely balanced tannins. Fruit-forward and bold. Pairs wonderfully with hard cheeses, bacon-wrapped pork loin, grilled corn, barbecued meats.

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