



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Calistoga, Napa Valley
Varietals:	95% Zinfandel, 5% Petit Sirah
Cooperage:	14 mos. in 65% New American Oak
Alcohol:	14.8%
Harvested:	September 20th, 2014
Bottled:	March 28th, 2016
Released:	July 30th, 2016

Our 22nd vintage of Old Vine Zinfandel is crafted from the 95 year-old Frediani Vineyard in Calistoga, Napa Valley. The vineyard sits in the middle of the valley on gravelly soil and experiences the brutal heat of Calistoga during the day with cool nights. This vintage is 95% Zinfandel blended with 5% Petite Sirah sourced from the Rattlesnake Vineyard in Calistoga.

TECH DETAILS:

- Average sugar: 25 Brix
- Total acidity: 6.2 g/L
- pH: 3.83
- RS: 4.9 g/L

FERMENTATION AND AGING:

The fruit was sorted both in the vineyard and on the crush-pad, then gently crushed into small fermenters. The fermenting juice was left on the skins for ten days after inoculation with cultured Montrachet yeast. The wine went through a combination of punch-downs and pump-overs twice daily during these ten days. The wine was racked into 65% new American oak barrels and left to age for twenty four months slowly going through native malo-lactic fermentation.

CHARACTERISTICS:

A dark garnet color and an aromatic nose of black pepper and spice leads to flavors of raspberry, dark cherry with a hint of blueberry. The medium-bodied palate has accents of graphite and cayenne pepper with a mouthcoating finish of spice, chocolate, bacon, and tobacco. Try with brisket, flank steak, grilled sausages, or ribs. This is a meat-lovers wine!

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