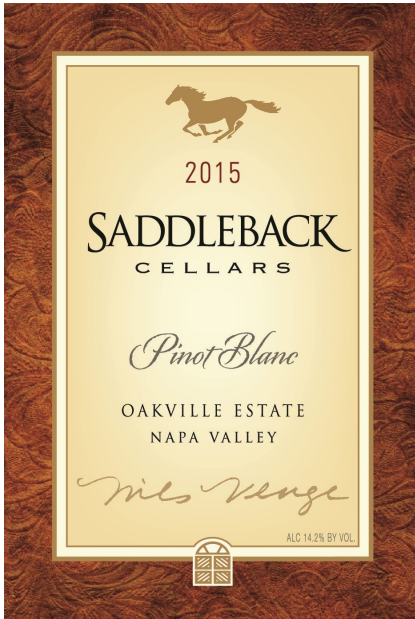




# SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville Estate, Napa Valley
Varietals:	95% Pinot Blanc, 5% Chardonnay
Cooperage:	5 mos. in 10% new French oak; 90% neutral
Alcohol:	14.2%
Harvested:	September 7th, 2015
Bottled:	July 5th, 2016
Released:	TBD
Cases Produced:	212 cases



Our Pinot Blanc vineyard was planted in 1994, just south of our front door. This is our 19th vintage of Pinot Blanc exclusively from our estate, 100% Oakville. We handpicked 3 tons of Pinot Blanc on September 7<sup>th</sup>, 2015.

## TECH DETAILS:

- Average sugar: 23 Brix
- Total acidity: 6.4 g/L
- pH: 3.65
- RS: 0.8 g/L

## FERMENTATION AND AGING:

After whole cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with *Premiere Cuvee* yeast. Fermentation ensued and remained temperature controlled for approximately three weeks at 50 degrees until Brix reading dropped to seven degrees. At this point, the fermenting wine was transferred to 10% new French and 90% neutral French oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for six months. The wine did not go through malo-lactic conversion.

## CHARACTERISTICS:

Golden in color with aromas of melon and pear. A crisp and clean entry shows nice acidity and mouthfeel. A slight minerality co-mingles with flavors of pear and a lemon-lime finish. Try with a cheese plate, marcona almonds, dried apricots, summer salads or grilled shrimp.

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