



SADDLEBACK CELLARS

NAPA VALLEY

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| Appellation: | Calistoga, Napa Valley |
| Varietals: | 90% Zinfandel, 10% Petit Sirah |
| Cooperage: | 16 mos. in 85% new American oak |
| Alcohol: | 14.9% |
| Harvested: | September 13, 2015 |
| Bottled: | March 1, 2017 |
| Released: | July 29, 2017 |
| Cases: | 604 |

Our 23rd 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 north end of the valley on gravelly soil and experiences the brutal heat of Calistoga during the day, with cool nights. This vintage is 90% Zinfandel blended with 10% Petite Sirah sourced from the Red Hills AVA.

TECH DETAILS:

- Average sugar: 26 Brix
- Total acidity: 6.5 g/L
- pH: 3.85
- RS: 5.5 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 10 days after inoculation with cultured Pasteur Red yeast. The wine went through a combination of punch-downs and pump-overs twice daily during these ten days. The wine was raked into 85% new American oak barrels and left to age for 24 months slowly going through native malolactic fermentation.

CHARACTERISTICS:

Vivid carmine swirling in the glass, with an aromatic nose of dried cherries and peppery spices. Beautifully composed, fresh this wine's trademark medium-bodied palate approaches with a gorgeous balance of bright Japanese plum and white pepper. Barreling in new American oak offers seamless integration of flavor, the lively and bright fresh red-fruit intensity tempered by the soft bite of tannin. Perfectly paired with charred meats and barbeque, bratwursts, and hard cheeses including dry Monterey jack, and aged Manchego or the bright orange mimolette.

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