



2016 Saddleback Ranchers Red

Appellation: Napa Valley

Varietal: 78% Cabernet Sauvignon, 17% Zinfandel ,
5% Petite Sirah

Cooperage: 60% New French Oak, 10% New American

Alcohol: 14.5%

Harvested: October 02, 2016

Bottled: January 29th, 2019

Released: May 2020

Cases Produced: 283 cases

In 2016, we hand-picked our Cabernet Sauvignon, 3 tons of grapes total. 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 Road 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 78% Cabernet Sauvignon, 17% Zinfandel, and 5% Petite Sirah

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crush-pad 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 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, pleasing aromas of black cherry, vanilla bean, thyme, ground nutmeg and cocoa. On the palate, it approaches with dense, but soft tannins and full mouthfeel. The flavor envelops the pallet gracefully with plum, Bosch pear and black tea. This wine is a straight forward stunner. A flavorful finish is generous with lingering notes of brambleberries.

Mrs. Venge

