



SADDLEBACK CELLARS

NAPA VALLEY

2017 PINOT GRIGIO

Appellation:	Oakville Estate, Napa Valley
Varietals:	100% Pinot Grigio
Cooperage:	6 mos. in 100% neutral French oak
Alcohol:	13.5%
Harvested:	September 11, 2017
Bottled:	March 8, 2018
Released:	August 1, 2018
Cases Produced:	76 cases

This prime Oakville, Napa Valley fruit comes from our own four rows, planted in 1995 on Teleki 5c with a quad-draining system. Its location immediately south of the tasting room makes it famous in our guests' photos and social media posts. We harvested the 1.2 ton lot by hand on September 11, 2017.

TECH DETAILS:

Average sugar:	23 Brix
Total acidity:	6.4 g/L
pH:	3.4
RS:	.1 g/L

FERMENTATION AND AGING:

After whole-cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with VL1 yeast. Fermentation ensued and remained temperature-controlled for approximately three weeks at 50 degrees until Brix reading dropped to 1.5 degrees. At this point, the fermenting wine was transferred to 60-gallon, three and four-year old 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 malolactic conversion.

CHARACTERISTICS:

Clean and bright, the kiss of oak does enhances freshness of flavor: lightly acidic on the nose, but not steely at all on the palate. Lemon curd and a hint of ginger are finished with a light dusting of slate, to finish dry.

Works nicely as a welcome wine, packs light for a day on the boat, picnics, or barbecues. Pair with: Spaghetti Carbonera, BLT sandwiches, roast summer vegetables, ham & Gruyere frittata, Thai noodle salad, creamy, tangy cheeses.

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