



SADDLEBACK CELLARS

NAPA VALLEY

2017 VERMENTINO

Appellation:	Carneros District, Napa Valley
Varietals:	98% Vermentino, 2% Verdelho
Cooperage:	5 months in 100% neutral French oak
Alcohol:	13%
Harvested:	September 8, 2017
Bottled:	March 8, 2018
Released:	July 1, 2018
Cases Produced:	95 cases

We hand-picked Vermentino from the Mahoney vineyards in Carneros Napa Valley, the San Pablo Bay-adjacent southerly district spanning both Napa and Sonoma counties, on September 8, 2017.

TECH DETAILS:

Average sugar:	21 Brix
Total acidity:	7.3 g/L
pH:	3.07
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, four to five-year old barrels for fermentation, where it remained on the lees and stirred every two weeks while it aged for five months. The wine did not go through malolactic conversion.

CHARACTERISTICS:

Our lightest white wine shows barely a hint of color in the glass. Its aromas are a complex mashup of flowers+fruits+summer winds, but on the palate its straightforward style and smooth finish makes it a perfect anytime sipper. Pair with crudite and light bites, picnics, brunches and have plenty on supply for cocktail time.

PO Box 141 * 7802 Money Road * Oakville, CA 94562

PH: 707-944-1305 FX: 707-944-1325 www.saddlebackcellars.com



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