



# SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietal:	100% Chardonnay
Cooperage:	45% New French Oak
Alcohol:	14.2%
Harvested:	September 6-15, 2021
Bottled:	July 19th, 2022
Released:	May 2023
Cases Produced:	545 cases

Our first vintage of Chardonnay dates back to 1983 from vines planted on our Oakville estate. We added more Chardonnay in 1990, when we T-budded a few rows over from Cabernet Sauvignon. The vineyard is planted with 7x12 bilateral cordon and dry farmed. Chardonnay now totals 2.9 acres of the 14.8 acres planted on our estate. The 2021 Napa Valley Chardonnay is harvested from 45% Oakville Estate/14% Truchard Vineyard, Carneros/35% Haspel Vineyard, Mt. Veeder/6% Star Vineyard, Rutherford.

## Tech Details:

- Average sugar: 23.9 Brix
- Total acidity: 6.5 g/L
- pH: 3.52
- RS 4 g/L

**FERMENTATION AND AGING:** After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast. At this point, the juice was transferred to 60 gallon Francois Freres and Val de Boire Burgundy-shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged sur-les for a period of nine months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

## CHARACTERISTICS:

With its signature balance, lightly oaked body and silky-smooth finish, Saddleback's Napa Valley Chardonnay pleases wine lovers like no other. It's aromatic and lively in the glass. The nose hints at goji berry and lightly toasted Brazil nut. On the palate, there's a fresh taste of Asian pear, ripe loquat and dry Thyme. The light oak makes it a perfect pairing for any fish or chicken dish, summer tomato salad or fresh baked shepherds pie. If you're a

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