



SADDLEBACK CELLARS

NAPA VALLEY

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| Appellation: | Oakville |
| Varietal: | 100% Pinot Blanc |
| Cooperage: | 5 months in 10% New French Oak |
| Alcohol: | 13.5% |
| Harvested: | September 3, 2021 |
| Bottled: | July 19th, 2022 |
| Released: | February 2023 |
| Cases Produced: | 142 cases |

Our Pinot Blanc vineyard was planted in 1994, just south of our front door. This is our 24th vintage of Pinot Blanc exclusively from our estate, 100% Oakville. We handpicked 2.5 tons of Pinot Blanc on September 3, 2021.

Tech Details:

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| • Average sugar: | 22.5 Brix |
| • Total acidity: | 7.5 g/L |
| • pH: | 3.48 |
| • 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 *CY3079* yeast. Fermentation ensued and remained temperature controlled for approximately three weeks at 50 degrees until Brix reading dropped to seven degrees. At this point, the fermenting wine was transferred to 10% new, 90% neutral French Oak 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 malo-lactic conversion.

CHARACTERISTICS: Sourced from our treasured Oakville, Napa Valley estate, Saddleback's Pinot Blanc evokes the good times of a great visit to the property. Find soft aromas of baked apple, sage, nutmeg and kumquat in a swirl of the glass. On pouring, the wine is a pale gold; creamy on the palate, flavors of apricot, pear and crabapple are bright and light, with light oak and delicate cinnamon towards the back of the palate. Pinot Blanc's medium-light body generously lends itself to pairing with seafood, and any of your favorite shellfish, as well as, lighter meats, including roast pork and chicken.

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