



## NAPA VALLEY

Appellation: Oakville, Napa Valley

Varietal: 89.5% Cabernet Sauvignon, 6% Petit Verdot,

4.5% Petit Sirah

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

Alcohol: 14.5%

October 22-29, 2012 Harvested:

Bottled: December 8th, 2014

Released: September 1st, 2016

Cases Produced: 1,190 cases

In 2012, we hand-picked all 30 tons of our Cabernet Sauvignon grapes swiftly during a seven day period. We hand-picked 33.5 tons of grapes for 7 days from October 22-29th, 2012. 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 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 89.5% Cabernet Sauvignon, 6% Petit Verdot, and 4.5% Petit Sirah.

## Tech Details:

Average sugar: 22.80 Brix Total acidity:  $5.9 \, g/L$ pH: 3.81 RS .1%

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crushpad then gently crushed into small fermenters. We let the juice ferment on the skins for fourteen 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 for 24 months. During this time native malo-lactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: Dark garnet color with aromas of black cherries, peppery spice rack, and cigar box. Flavors of ripe berries are layered over rich velvety tannins producing a layered mouthfeel.

"Score: 90 | Fresh and zesty, with a lively, spicy mix of blueberry and blackberry flavors. Presented in an elegant style, this is supported by ripe, fine-grained tannins, ending with a long, clean, juicy aftertaste. Drink now. 1,190 cases made.—J.L."

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